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at Asia Society

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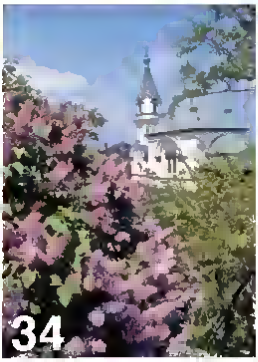

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FEATURE

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On the 60th anniversary of its founding by John D. Rockefeller III, Asia Society is hosting a series of exhibitions, events, and cultural programs throughout the year. SEASON OF JAPAN is the inaugural series featuring Japan which is held in conjunction with the exhibition *Kamakura, Realism and Spirituality in the Sculpture of Japan* (February 9–May 8)

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Presented by: The No.1 Japanese free paper in NY, NY Japion

SEASON OF JAPAN and *Kamakura: Realism and Spirituality in the Sculpture of Japan*

Photo: Minneapolis Institute of Art

Daitoku Myoo (Wisdom King of Awe-Inspiring Power)
Kamakura period, second half of 13th century
Wood with metal, polychrome, gilding, and inlaid crystal eyes / H. 51½ x W. 25¼ x D. 36 in. (130.8 x 64.1 x 91.4 cm)

The year 2016 marks 60 years since the Asia Society was founded by John D. Rockefeller 3rd. To celebrate this anniversary, the Asia Society will host a series of exhibitions, events, and cultural programs throughout the year, and its inaugural series will feature Japan, Mr. Rockefeller's first stop in Asia.

SEASON OF JAPAN, consisting of performances, films, and talks, explores Japan's past, present, and future. The cultural events are held in conjunction with the exhibition, ***Kamakura: Realism and Spirituality in the Sculpture of Japan*** *(February 9–May 8), the first major show of Kamakura sculpture in the United States in more than 30 years. Here, Dr. Ive Covaci, guest curator of the exhibition, gives us a cultural and historical context for these remarkable works of art.*

Please tell us about some of the highlights of the exhibition.

The exhibition brings together three works by the master sculptor, Kaikei (active ca 1183-1223), one of the most renowned sculptors in the early Kamakura period. These include the Shaka Nyorai from the Kimbell Art Museum and the Jizo Bosatsu and Fudo Myoo from the Metropolitan Museum of Art.

Another highlight is the spectacular Daitoku Myoo from the Minneapolis Institute of Art, a rare example of a statue that retains its original bull base, also carved in a naturalistic Kamakura-period style. We show both the outside and insides of sculptures by including photographs of inscriptions on the interiors and by including the Jizo Bosatsu from the Museum of East Asian Art Cologne, which is accompanied by a whole array of sacred deposits originally packed inside the statue.

Finally, it is wonderful to be able to contextualize the Kamakura-period sculptures in the Rockefeller Collection at the Asia Society (including the Jizo Bosatsu, Nyoirin Kannon, Fudo Myōō, and Amida Nyorai) with other masterpieces from the period.

What are the stylistic features of Buddhist sculptures during the Kamakura period?

Sculpture of the Kamakura period is more naturalistic than in previous eras. This is evident in the rendering of the body with a sense of breath and life-like volume, in the carving of drapery with realistic folds, and in the use of rock crystal insets for the eyes of sculpture. Fierce deities often display dramatic facial expressions and vigorous movement. There is also Song-dynasty (960-1279) Chinese influence in the tall, elegant topknots, fluttering hemlines, and long fingernails of many sculptures. Rather than appearing removed and otherworldly, the icons have a sense of "real" presence before the viewer.

Is there any conspicuous difference between Japanese Buddhist sculptures from the Kamakura period and those from other parts of the world during the same time period?

In terms of technique, the insertion of rock crystal eyes is not something that we see elsewhere at this time, and the joined-woodblock technique (separately carving and then assembling multiple blocks of wood to make up a single sculpture) was also invented in Japan, albeit in the previous Heian period, and deployed widely in the Kamakura period even for smaller statues. In terms of iconography, you have statues of deities and personages unique to Japan, such as Zao Gongen, Hachiman, and Shotoku Taishi. Kamakura-period religion was often syncretic, such that worship of the native gods, the kami, went hand in hand with Buddhism, the Jizo Bosatsu by Zen en in the show is a Buddhist deity on the outside, but the inscription reveals that he's also associated with one of the native kami of the Kasuga shrine.

Buddhist art in Japan is considered to have culminated during the Kamakura period. Why is this?

I wouldn't put it quite so strongly. The Kamakura period is certainly one of the "golden ages" of Japanese Buddhist sculpture, a time of great stylistic and technical innovations and the prolific creation of stunningly beautiful Buddhist icons. However, as Samuel Morse writes in the exhibition catalogue, demand for icons decreased at the end of the Kamakura period, as large-scale sculpture projects were no longer initiated in Kyoto and Nara. Declining aristocratic and temple fortunes contributed to this. Moreover, some of the forms of Buddhism that became popular over the course of the Kamakura period (Zen Buddhism, Nichirenshu, Jodo Shinshu) required fewer or less elaborate sculptural icons for worship than the traditional Nara- and Kyoto-based sects. Still, broadly speaking, Buddhist art continued to flourish in later periods in other ways: in the Muromachi period (1392-1573), you have wonderful sculptural portraits of Zen masters, a flourishing ink-painting tradition, as well as beautiful painted handscrolls illustrating Buddhist legends and tales. Recent scholarship by Patricia Graham has illuminated the vibrant traditions of Buddhist art in the Edo period (1603-1868) and later. So I wouldn't use the word "culminated" in this context.

The Kamakura period is the first time in Japanese history when the samurai class took control of the government. How is this reflected in Buddhist art?

One of the factors driving the invigoration of Buddhist sculpture was the widespread destruction of temples in the Genpei War of 1180–85, the conflict that brought the Kamakura shogunate to power. Patronage of Buddhist art therefore expanded to include elite warrior families, who founded their own clan temples and mortuary temples in eastern Japan, sculptors traveled east from Nara and Kyoto to execute commissions for these warriors. Shoguns and military leaders also patronized older, established shrines and temples, and sponsored the creation of icons for these institutions. At the same time, we mustn't forget that the aristocracy and imperial court continued to sponsor significant sculptural production in this period.

Please share some tips on how visitors with no knowledge of Buddhist arts or Japanese history can appreciate the sculptures and artworks presented in this exhibition.

Spend some time looking closely at each of the individual objects, there is much fine detail in the carving and surface decoration of the garments of the figures. Notice the inlaid crystal eyes that many of the sculptures have, this was an innovation of the mid-twelfth century, widely used in Kamakura-period sculpture, which really enlivens the images. Notice also the deities that appear multiple times throughout the exhibition (including Jizo Bosatsu, Fudo Myoo, Bishamonten, and Nyoirin Kannon). Think about the ways they are represented differently and similarly. Likewise, there are specific iconographic elements that appear across the various deities and objects, including the pagoda, the wish-granting jewel, and the vajra ritual scepter. Most of all, enjoy seeing all these works together as a group. Although many museums and collections across the United States have significant examples of Kamakura sculpture, you can really get a sense of the period by experiencing them assembled in one space.

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Dr. Ive Covaci is a lecturer in Art History at Fairfield University. She received her MA from Stanford University and PhD from Yale University. She is guest curator of the exhibition *Kamakura: Realism and Spirituality in the Sculpture of Japan* and editor of the exhibition catalogue.

The Kamakura Period and Buddhist Arts

The Kamakura period (1185–1333) is the first period in Japanese history in which powerful samurai warrior clans challenged the imperial court that had dominated the political and cultural landscape for centuries. It was a time of political and social disruption, which influenced Buddhist arts immensely. In the civil war of the 1180s, the great Buddhist temples of the ancient capital of Nara burned to the ground. Despite the devastation, rebuilding and repopulating temples with new sculptures and paintings began immediately, and renewed contact with the Asian mainland further invigorated the arts and religious practices.

Upcoming Programs in SEASON OF JAPAN

Feb 28	**Theater Japan / NOH and KYOGEN** Lecture/demonstration
Mar 4–19	**Of Ghosts, Samurai and War: A Series of Classic Japanese Film**
Mar 9	**3-11 and 9-11 Survivor Stories** Special commemoration, discussion, and reception
Mar 24–26	**Recycling Washi Tales** Four tales of paper making on stage
Apr 30	**Monkey Business: Japan/America Writers' Dialogue** Conversation with Japanese and American writers
May 6	**Asian Pacific American Heritage Month Celebration** Lee Ker Happy Hour
June 4–5	**New York Japan CineFest**

Asia Society and Museum 725 Park Ave. (at 70th St.), New York, NY 10021 | TEL 212-288-6400 | www.asiasociety.org

All Things New from Stores, Products to Events

CAFE

Ring in 2016 with these Japan-Enhanced German Cakes

What is Baumkuchen? This is the question that BAUM S SHO – the newest addition to NYC's competitive dessert scene – is prepared to answer through your taste buds. This charming bakery, which just opened in South Williamsburg in late January, serves the traditional German 'tree ring cake', which is reminiscent of a multi-layered crepe cake, but is made in a completely different way. This labor intensive feat, taken on by baker/owner, SHO, requires forming thin layers of cake rings by rotating and baking them on a long spit. To successfully look like a cross section of tree rings, the cake requires impeccable technique and patience, and the result is well worth it.

Firm, moist, and toothsome, Baumkuchen has its own unique texture that is refreshing in New York's never-ending landscape of cupcakes. Diners can currently order Plain, Brulée, and Green Tea cakes both online and at the cafe, while flavors like Salted Chocolate and Rose Cream are only available at the store. SHO promises to introduce countless flavor combinations that he has up his sleeve over the year. However, when you visit, make sure to ask about his current 'secret menu', which will treat you to a live experience of watching SHO personally torch-melt a giant block of gruyere cheese over your cake. During March, Chopsticks NY readers who make a purchase either whole or a piece of Baumkuchen, can get a serving of free Plain Rusk (Reg. $6).

Looking for new ways to satisfy your sweet tooth? The Brulée cake is here to help.

Chef SHO is personally melting that piece of Gorgonzola. How could you resist such commitment?

This delicate Rose Cream Strawberry cake is only available at the café, and it is exceptional.

Brooklyn Industrial look meets Baroque Modern. The décor at BAUM S SHO is equally unique.

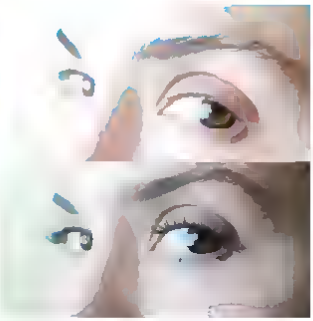
BAUM'S SHO 68 S 8th St. Brooklyn, NY 11249 | TEL. 347-609-1861 | www.baums-sho.com

BEAUTY

Lucia Lash: Find the New You with Eyelash Extensions

Inside Lucia Lash, which opened this past December, highly skilled Japanese eyelash extension stylists offer quality services with top-grade materials handpicked by owner/eyelash extension stylist, Tomoe Moore. "Here, one stylist does the entire process of lash extensions for one customer, from consulting to actually applying extensions, unlike most other lash extension salons in New York. Also, we are unique in that we keep a record/history of the treatment for each client, and this makes it easy for us to provide individualized services," says Ms. Moore. Lucia Lash's service menu includes regular lash extensions, such as the *Natural Set* (160 lashes), the *Glamorous Set* (180 lashes), and the *Dramatic Set* (200 lashes), as well as specialized ones like the *Volume Lash Set* (2 or 3 strands of lash extensions applied to each of your individual lashes) and *Eyebrow Extensions*. She suggests, "Eyelash extensions make a dramatic impression without any plastic surgery. After one to two hours, you can enjoy the new you."

Ms. Tomoe Moore, owner of Lucia Lash, keeps looking for better materials and techniques in the growing eye beauty industry. As a former hair stylist, Ms. Moore is confident looking at each customer's total beauty and designing a personalized look, not just focusing on the design of the eyelashes.



Eyelash extensions do not require any invasive treatment. By just applying extensions to your lashes, you can get a lively look for spring.

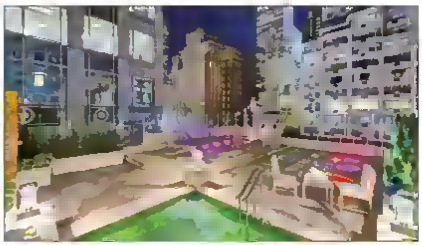
Lucia Lash 107 MacDougal St. (bet. Bleecker St. & Minetta Ln.) New York, NY 10012 | TEL. 646-838-7426 | www.lucialash.com

BEAUTY

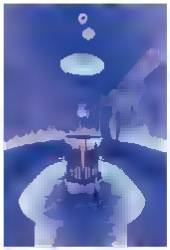
An Elegant Asian Spa with a Rooftop View

New Yorkers are always on the lookout for new ways to relax and find tranquility in this bustling metropolis of over eight million people. Now they have a new option with an Asian touch: Spa Castle Premier 57. Sister spa to the massively popular Spa Castle in College Point, Queens, this elegant oasis offers luxurious amenities such as a year-round rooftop deck with several pools, hydrotherapy bade pools to soothe tired bodies, water lounges for women and men, and a collection of saunas featuring chromotherapy, infrared therapy, Himalayan salt, and even gold. The saunas are reminiscent of the ones found at the College Point location, albeit with a more upscale and high-end presentation.

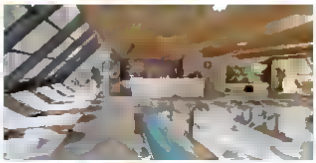
Unique Asian wellness treatments including Korean Amma therapy, reflexology, and Korean body scrubs are available as well as facials, body massages, and body treatments. Guests will admire the sumptuously appointed rooms where many of these services are performed for both couples and individuals. There are also several different resting spaces where visitors can relax, including lounges, sleeping rooms, and a meditation room. Admission costs $65 for the day and guests are welcome to stay as long as they like between 9am and midnight. Some people even choose to work or check email quietly at the tablet station in the guest lounge after enjoying a freshly made smoothie, a panino, or a Korean dish from the nearby Café Bistro. The atmosphere at Spa Castle Premier 57 is refined and contemplative, perfectly suited to a peaceful getaway. New Yorkers in need of a restorative break from their hectic lifestyles might want to check it out.



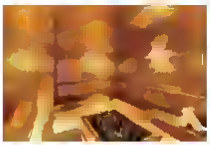
Find your bliss in the middle of Midtown in one of the relaxing rooftop pools that are open year-round.



"Sauna Valley" offers a variety of therapeutic sauna experiences in an elegant setting.



Hydrotherapy bade pools allow guests to find healing through water.



The atmosphere at Spa Castle Premier 57 is luxe, as seen in this glittering gold sauna.

Spa Castle | 115 E. 57th St. (bet. Lexington & Park Aves.) 8th Fl., New York, NY 10022
TEL. 212 750 8800 | www.sopremier57.com

CAFE

KULU: Opening New Elmhurst Location

Kulu Desserts was established by Jayson Chong in 2011 with the idea that desserts should be refreshing and unique. Conveniently located in Manhattan, Brooklyn, Flushing, and newly opened Elmhurst, KULU Desserts specializes in Asian Fusion desserts, like Hong Kong style Sweet Soups, as well as ice cream, fresh fruit, pudding, and herbal jelly combinations. Owner Jayson also created KULU with the belief that desserts don't always have to be baked, frozen, or refrigerated. Their unique concepts and fresh ingredients make KULU a great place to get a dessert fix without a ton of calories, sweeteners, or carbohydrates. In fact, KULU uses fresh ingredients for all of their dishes, including fresh fruits, nuts, legumes, tea leaves, and more.

Regular customers recommend the *Durian Supreme* (a black glutinous rice dessert with fresh Sago and Durian), *Mango Pomelo* (a mango puree with Palmetto grapefruit and Sago), and *Sesame Paste with Sweet Ball* (a kind of Chinese Mochi). Their newest location, which just opened in Elmhurst-Queens, is even offering an array of oatmeal breakfast options, too! With vibrant colors, open seating and standing room, and a case full of Japanese robot toys in the back, the atmosphere is very hip. Customers can even see visual 3D renderings of the desserts displayed in a case as they walk in. When plastic desserts make your mouth water, imagine how the real thing tastes!

The popular Mango Pomelo dish, like every KULU dish, uses healthier raw-un bleached sugars.

KULU offers an array of pudding and milkshake flavors, such as Strawberry, Durian, Red Bean and Green Tea.

For coconut lovers, KULU offers a fresh Coconut Pudding, served up in the very coconut it was made from.

The fresh, colorful KULU atmosphere is inviting, relaxing, and fun.

KULU Desserts (Elmhurst location)
86-55 Broadway, Elmhurst, NY 11373 | www.kuludesserts.com

The Art of Sharing

Nabe Hot Pot & BBQ

Communal dining is becoming more popular than ever in New York, but sharing a large table and eating food from a big pot or pan in the center has been common in Asian countries for years. Here, we'll explore the beauty of nabe (hot pot) and Asian barbecue cultures and why you'll want to try these culinary experiences.

Personalize Your Nabe and BBQ

The most fun part of eating nabe and Asian barbecue is sharing not only the food in front of you, but also the moments of dining together and chatting. The food itself is a conversation piece. Also, you can choose what you would like to eat and eat as much as you want. There are several popular toppings and broth types in nabe, but basically there are no rules and no limits to the ingredients. If you are a vegetarian, you can create a vegetarian nabe with a vegetable-based broth. You can personalize your dining experience.

Although sharing food with many people makes communal dining attractive, there is a trend of "hitori nabe", or enjoying nabe alone at home, in Japan. It's a result of the ultimate personalization of nabe, eating your favorite ingredients only at your pace. Small pots for each particular style are available.

Nabe and BBQ All Year Round

There is nothing more fulfilling during the colder months than eating piping hot nabe, but it can be a summer dish as well. Since you can pick your own toppings and broth, you can just put seasonal flavors into the pot. For summer, tomato nabe with a vegetable base soup might be good, while hearty nabe with a broth made from miso and sake kasu (sake lees) warms you up in winter. In the U.S., barbecues are usually associated with outdoor cooking, but Asian barbecues are usually enjoyed indoors. So, barbecuing during winter makes perfect sense in Asian cultures.

Differences Between Japanese Yakiniku and Korean BBQ

Japanese yakiniku (grilled meat) and Korean barbecues look similar at first glance, but there are a couple of fundamental differences. Yakiniku uses lightly or non-marinated meat served with dipping sauce and condiments. The idea is to savor the taste of the meat itself with the help of a little seasoning. In Korean barbecue, however, the meat is deeply marinated, and you can enjoy the powerful flavor of the marinade blending perfectly with the umami of the meat. Usually people eat Japanese yakiniku as is, while the grilled meat of Korean barbecue is often wrapped in fresh greens.

Eat at Home or Dine Out

Nabe and Asian barbecue can be enjoyed both at home and in restaurants. In Asian countries, each household has its own original family recipe for nabe, and there are even regional variations to make the most of local produce. At home, nabe and barbecue are versatile—they can serve not only as special meals, but also work well as quick dinners using leftovers in the fridge.

If you don't have a pot for nabe and a tabletop stove at home, you can go to a restaurant. Restaurants provide much more than just the right equipment, though. They offer variety and quality. Restaurants carry rare cuts of meat and fish that are only available to food professionals, seasonal vegetables sourced from exclusive providers, and well-selected fresh ingredients. Plus, chefs can create quality broth, sauce, marinade, and condiments. Also, these experts know the best way to prepare the ingredients, so you can even ask the restaurant staff to cook your nabe or barbecue for you.

There are no rules for choosing nabe toppings, but balancing proteins (meat, seafood, and tofu) and vegetables is a good idea.

Tips for Nabe Success at Home

There are no rules for choosing nabe toppings, but these tips will make for a successful nabe experience.

TIP 1 Think about the order in which you put the ingredients into the hot pot for cooking. Some ingredients require more time to cook than others. Root vegetables always take more time than leafy greens, for example. In order to enjoy multiple ingredients at the same time, it's good to put them in according to the time they take to cook.

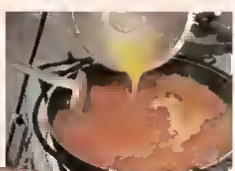
TIP 2 Scoop out aku (scum) that rises to the surface during cooking. Since aku will muddle your ingredients and broth, you can keep your nabe clean and tasty by removing aku every time it comes up.

TIP 3 Use the serving utensil for serving only, not for any other purpose, and don't put your own chopsticks or spoon in the nabe. Some people don't care about putting individual chopsticks into the nabe—this is called jika-bashi and is fairly common in Japan—but this is usually the case when guests are all friends and family. In this case, jika-bashi is a proof of closeness. If you host a nabe party with people who have just met, however, you might want to use only the serving utensil in the hot pot.

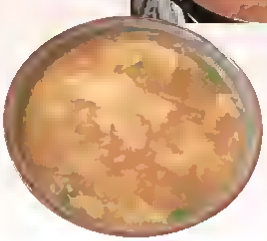
TIP 4 Find a nabe master. Dining goes smoother if you have someone take leadership of when and what to throw in the pot or pan and suggest when it's ready. In Japan, the kind person who plays that role is called "nabe bugyo".

TIP 5 Enjoy the savory soup after eating up all the ingredients. The soup left in the pot still has a lot of goodness from ingredients that you just ate. Don't discard it, but appreciate it. Japanese people usually add cooked rice to make "zosui" porridge (See photos at right) or udon noodles (sometimes ramen too).

Add cooked rice into soup after finishing nabe and cook for a couple of minutes.



Adjust flavors by adding some seasonings and pour over a beaten egg.



Wait until the egg is cooked and serve!

Nabe Hot Pot and BBQ Restaurants You Should Dive into!

Jingisukan BBQ

AZASU
49 Clinton St. (Rivington & Stanton Sts.), New York, NY 10002
TEL. 212-777-7069 | www.azasunyc.com
Mon-Thu 6-11 pm, Fri & Sat: 6 pm-1 am

Lower East Side's vibrant izakaya, AZASU, is the only place in New York City where you can enjoy *Chanko-nabe Hot Pot*, a sumo wrestler's staple dish. They have just introduced another exciting menu, *Jingisukan BBQ*, for the first time in the city. Named after Ghengis Khan, a legendary general from Mongolia, it traditionally features lamb, but AZASU's version also includes the choice of pork or beef kalbi. Customers have a chance to enjoy rare items such as flat iron steak and miso marinated harami (diaphragm), whose availability varies daily, as well as house-made items, including hamburger steak and thick-cut bacon and egg. They grill your choice of meat for you and serve it sizzling hot on an iron skillet. Don't forget to pair an AZASU original shochu- or whisky-base Highball with the *Jingisukan BBQ*.

With a heap of ingredients *Chanko nabe Hot Pot* will make you feel absolutely stuffed, happy and ultimately energized.

Take a picture while dining at AZASU and check in or Like AZASU on Facebook, and get a **FREE** glass of house made *Strong Carbonated Highball* (choice of shochu- or whiskey-base).

Seasonal Prix Fixe Course

Yakiniku Futago
37 W. 17th St. (bet. 5th & 6th Aves.), New York, NY 10011
TEL. 212-620-0225 | www.yakiniku-futago.com
Mon-Sat: 12-2:30 pm, Mon-Sun: 5-11 pm

Yakiniku Futago is offering Seasonal *Prix Fixe Course* for $70, $100 and $150. The $100 course comes with 6 different appetizers including *Wagyu Special Toro Sushi*. For the main course, thickly sliced tongue, skirt steak and fillet as well as their signature *Hamideru Kalbi* and *10-second Beef* are served for tabletop grilling. The lineup of dishes are sure to satisfy your palate and your stomach.

These two of appetizers are plated beautifully, and any spirits will go perfectly in between bites.

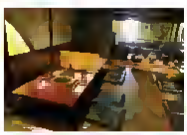
When you check-in using Facebook, you will receive a dessert of the day on the house. This offer is valid during the month of March.

Yakiniku Brunch

Yakiniku West
21# E. 8th St. (bet. 2nd & 3rd Aves.), New York, NY 1003
TEL. 212-979-9238 | www.yakinikuwest.com
Mon-Thu. 5-11 pm Fri & Sat: 5 pm-3 am Sun. 5-10 pm

Yakiniku West is a Japanese style BBQ restaurant located in the East Village While it's fun to have BBQ for dinner, their brunch on weekends from 3 pm to 6 pm offers a more relaxed dining experience *Short Rib* is served along with rice, salad or miso soup and dessert for a mere $9 95 Season your meat lightly as the Japanese do and enjoy the true flavor of premium meat.

Happy Hours are Monday through Friday from 5 to 7 pm and Sunday from 3 to 7 pm There are good deals on drinks like Kirin Draft Beer ($2 50) and Beer Pitcher ($9 50).

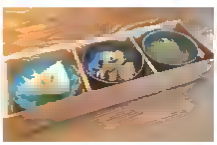


Yakiniku West is a traditional restaurant where you can take your shoes off at the door unwind and immerse yourself in Japanese culture

Vegetables Basil Nabe

Ootoya Greenwich Village
41 E. 11th St. (bet. University Pl & Broadway) | TEL. 212-473-4300
Mon-Fri 11.30 am-2:30 pm, 5:30-10.30 pm,
Sat & Sun. 11:30 am-3 pm 5.30-10 30 pm

Vegetables Basil Nabe ($20) is a unique hot pot dish served only at Ootoya Greenwich Village It is loaded with real nutrition from broth, vegetables and chicken meatballs that are soft and juicy The broth is flavored with basil sauce, and this unusual combination of bonito broth and basil sauce is surprisingly delicious Other hot pots are also available as a set menu for $20 during lunch hours



Dessert Bento Box ($13) lets you enjoy their 3 popular desserts Rare Cheese Cake Warabi Mochi and Matcha Ice Cream

The Greenwich Village location is near Union Square and close to all means of transport for quick access

Lobster Hotpot

Phoenix Garden
242 E. 40th St. (bet. 2nd & 3rd Aves.), New York, NY 10016
TEL. 212-983-6666/6667
Mon-Sun. 11.30 am-10 pm

Lobster Hotpot ($78) is a seasonal dish only available until the end of March It serves 2 to 4 people and includes many different kinds of vegetables along with a smorgasbord of fresh seafood like lobsters clams and shrimps, which are cooked in chicken bone broth The rich essence of the seafood in the broth enhances the flavor of the vegetables Enjoy it with everyone at the table

Fish Gyoza ($11 95) are pot stickers filled with plump white fish pieces It is a savory dish made by using a sea bass from Eastern Asian

They are BYOB so be sure to bring your favorite bottles

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212-755-3566 www.katagiri.com
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Aomori Prefecture is the northernmost prefecture on the main island of Japan surrounded by three bodies of water and pristine natural beauty. During this event you can enjoy black garlic, ice cream, fuji apple juice, premium yogurt, salted fish, caramelised rice cracker, and much more at SUNRISE MART in NYC.

3/11 (Fri) - 3/13 (Sun)

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SUNRISE MART

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4 Stuyvesant St, 2nd Floor	494 Broome St	12 East 41st St
New York, NY 10003	New York, NY 10013	New York, NY 10017

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Delicious dipping sauce for shabu-shabu, hot pot, tofu, beef and pork as well as for a tasty dressing for salads, cooked vegetables and noodles.

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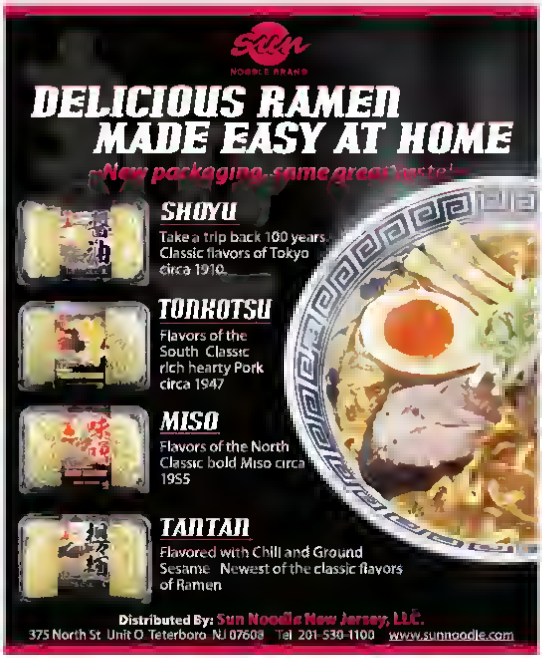
Beef Shabu Shabu

[INGREDIENTS] (Serves 2-3)
☐ 1/2 lb thinly sliced beef (cut for shabu shabu) ☐ 1/4 whole nappa cabbage ☐ 1 bunch scallions ☐ 4-6 shiitake mushrooms ☐ 3-5 slices carrot, cut into flower shape ☐ 7 cups water ☐ 6 inch long dried kombu kelp (optional)

[FOR DIPPING SAUCE]
☐ Kikkoman Ponzu ☐ Kikkoman Roasted Sesame Sauce ☐ Grated ginger ☐ Finely chopped scallion ☐ Grated daikon radish

[DIRECTIONS]
1. Soak the kombu kelp in a pot filled with cold water for about 30 minutes. **2.** Wash the nappa cabbage and cut them into bite size pieces. **3.** Slice scallions diagonally. **4.** Plate thinly sliced beef one by one, so it's easy to pick up by chopsticks for cooking. **5.** Prepare the dipping sauces by adding some grated ginger, finely chopped scallions and grated daikon radish to ponzu, and chopped scallions and ginger to sesame sauce. **6.** Bring the pot of water to a gentle simmer and take out the kombu kelp. **7.** Pick up beef by chopsticks and let it swim in the simmering water for a few seconds. Do not over cook! **8.** Dip the cooked beef into either ponzu mixture or sesame sauce mixture and eat immediately. **9.** After cooking few beef slices, add vegetables to the pot. When they re cooked, dip them to either ponzu or sesame sauce and enjoy. **10.** When foam forms on the surface while cooking beef and vegetables, skim it using a ladle. **11.** When beef and vegetables are all gone, you can add either cooked rice or noodles to enjoy the broth that s packed with all the goodness from the cooked ingredients!

Kikkoman is committed to taste and quality. For great recipes, visit our website **www.kikkomanusa.com**



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"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan" In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S Each month we share one recipe alternating between Sweets, Savory and Fusion categories. In the month of March, we feature clam soup, a standard treat in Hinamatsuri (Girls' Day) festival on March 3rd

Recipe created by
Misako Sassa
Japaneseculinarystudionyc com
Cooking video ny1page com

Savory

Clam Soup with Broccoli Rabe

Ushio-jiru, clear soup with seafood-base dashi broth, has been enjoyed in Japan for centuries A variety of toppings are used for the soup dish, but clam soup with nanohana green (rapeseed) is particularly popular on Hinamatsuri (Girls' Day)

[Ingredients] (Serves 2)

❒ 4 clams (small size cherrystone clams) ❒ 2 cups water
❒ 3-inch long konbu kelp ❒ 6 tips of broccoli rabe
❒ 2 thin slices of ginger julienned ❒ 1 tsp light soy sauce (If you don t have light soy sauce, use regular soy sauce) ❒ Salt to taste

[Directions]

1. Soak konbu kelp in 2 cups of water and let it sit for at least 1 hour
2. Wash clams under cold water using brush
3. Cook broccoli rabe tips in boiling water for 1 minute and quickly put them in an ice bath to cool. Drain well and set them aside
4. In a small pot, pour in konbu soaked water along with konbu and add clams
5. Bring it to a boil and then take out the konbu
6. When white foam starts coming up on surface, skim them as much as possible using ladel to keep the soup clear
7. As soon as a shell opens remove it from the pot and set it aside (Don t wait for all shells to open)
8. Season the soup with light soy sauce and taste Add salt if necessary
9. Place clams and broccoli rabe in an individual bowl and pour in soup
10. Garnish with julienned ginger and serve while hot.

TIP As clams release their own salty flavor into the soup be sure to taste before you add salt.

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-4800

Dominbu Midtown West* — Japanese
36 W 56th St. (bet. 5th & 6th Ave.) 212-707-1525

Dominbu Midtown East* — Japanese
123 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380

Katagiri & Co ,Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3580

NIIGATA* — Japanese
12 East 45th St. (bet. 5th & Madison Ave.) 212-813-1008

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-290-5280

TOMIYA* — Japanese
239 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-510-7311

H Mart Hon Ab Reum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-685-3203

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Dominbu Greenwich Village* — Japanese
43 5th Ave. (bet. 12th & 13th St.) 212-645-0737

Japan Premium Beef — Other
57 Grand Street (bet. Bowery & Lafayette) 212-200-2333

M2M E Village* — Japanese
55 3rd Ave. (bet. 10th & 11th St.) 212-353-2598

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-505-3040

New Kam Man, LLC.* — Chinese
200 Canal St. New York, NY 10013 212 571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324

Rosetta Wines * — Other
40 Exchange Pl. (bet. William & Broad St.) 212-361-0030

Tokyo Mart* — Japanese
51 Mulberry St. (bet. Bayard & Canal St.) 212-962-6622

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0333

Midoriya* — Japanese
167 N 5th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
23-15 Broadway Astoria NY 11105 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing NY 11354 718-461-1511

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-886-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing NY 11354 718-359-0700

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-693-0270

H Mart Woodside — Korean
59-18 Woodside Ave. Flushing NY 11377 718-446-0758

Sakura-ya* — Japanese
73-05 Austin St. Forest Hills NY 11375 718-268-7220

Teiyn foods* — Japanese
45-06 44th St. Sunnyside NY 11104 718-392-2233

H & Y Marketplace — Korean
47-8 Hanover Rd. Hicksville NY 11801 516-935-4041

H Mart Great Neck* — Korean
485 Great Neck Rd. Great Neck NY 11021 516-482-3113

Nara Japanese Foods* — Japanese
161A Main St. Port Washington NY 11050 516-883-1836

Shin Nippon Do* — Japanese
63 Memorial Ave. Roslyn Heights NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains NY 10605 914-683-6735

Fuji Mart Scarsdale* — Japanese
118 White Plains Rd. Scarsdale NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale NY 10530 914-448-8188

Kom Sen Foods* — Korean
22 Barker Ave. White Plains NY 10601 914-428-4500

NIJIYA Market* — Japanese
118 N. Central Ave. Hartsdale NY 10530 914-949-2178

Dishinbo* — Japanese
283 Halstead Ave. Harrison NY 10528 914-835-4390

Asian Market* — Chinese
51 Colvin Ave. Albany NY 12203 518-459-8166

Feeling fine* — Japanese
3716 Park Ave. Weehawken NJ 07086 201-713-5398

H & Y Marketplace — Korean
433 S. Washington Ave. Bergenfield NJ 07621 201-384-8288

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

H Mart Little Ferry — Korean
260 Bergen Tpke. Little Ferry NJ 07643 201-814-0400

Han Nam Chun* — Korean
1475 Bergen Blvd. Fort Lee NJ 07024 201-224-0036

J MART — Japanese
44 Chestnut St. Ridgewood NJ 07450 201-857-5738

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater NJ 07020 201-941-8113

Fuji Mart Connecticut* — Japanese
1212 Putnam Ave. Old Greenwich CT 06878 203-698-2107

Minden* — Japanese
36 N. Narberth Ave. Narberth PA 19072 610-747-0557

SAKE

Gothim Wines & Liquors* — Sake/Shochu
2517 Broadway (bet. 93rd & 94th St.) 212-932-0890

Garnet Wine & Liquors* — Sake/Shochu
629 Lexington Ave. (at 60th St.) 212-772-9211

Mister Wright* — Sake/Shochu
1533 3rd Ave. (bet. 83th & 30th St.) 212-722-4564

Ambassador Wine & Spirits* — Sake/Shochu
1020 2nd Ave. (at 54th St.) 212-421-6078

Landmark Wine* — Sake/Shochu
167 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323

Union Square Wine & Spirits* — Sake/Shochu
140 4th Ave. (at 13th St.) 212-675-8100

Astor Wines & Spirits — Sake/Shochu
388 Lafayette St. (at 4th St.) 212-674-7500

SAKAYA* — Sake/Shochu
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7263

St. Marks Wine and Liquor* — Sake/Shochu
16 St. Marks Place (bet. 2nd & 3rd Ave.) 212-529-5463

East Village Wine — Sake
183 Stanton St. (bet. Attorney & Clinton St.) 212 358-7700

Rosetta Wines* — Sake
40 Exchange Pl. (bet. William & Broad St.) 212-361-0030

Grayette Wine* — Sake/Shochu
151 Grand St. (bet. Crosby & Lafayette St.) 212-925-1238

Smith and Vine — Sake
218 Smith St. (bet. Sackett & Degraw St.) 718-243-2964

Allendale Wine & Liquors — Sake/Shochu
101 W. Allendale Ave. Allendale NJ 07401 201-327-7365

JAPANESE WHOLESALER

Central Bonki U S A , Ltd. — Food
55-30 46th St. Maspeth NY 11378 718-729-6366

Doei Trading Co , Inc.* — Food/Sake
14-50 128th St. College Point, NY 11356 718-539-4100

JFC International Inc * — Food/Sake
55 Wilcox Way Linden NJ 07036 908-525-4400

NY Mutual Trading Co., Ltd.* — Food/Sake
25 Knickerbocker Rd. Moonachie NJ 07074 201-933-3555

Wine of Japan Import, Inc — Sake
235 West Parkway Pompton Plains NJ 07444 973-835-8585

Wismettac Asian Foods, Inc.* — Food/Sake
602 Washington Ave. Carlstadt NJ 07072 201-804-1100

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Japanese Restaurant Review

Autre Kyo Ya
•
Benemon
•
New York Sushi Ko

Listings

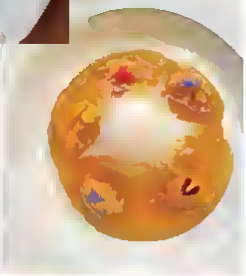
Japanese Restaurant

Autre Kyo Ya

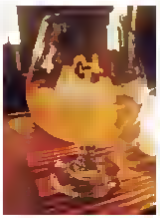
NEW!

10 Stuyvesant St. (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL: 212.598-0454 | www.autrekyoya.com
Mon-Sat: 5:30 pm-Midnight

Opened in the beginning of December 2015 as a sister restaurant to the Michelin-starred Kyo Ya, Autre Kyo Ya features original French-Japanese fusion cuisine that blends French technique with Japanese flavors. Chef Shuji Furukawa, who mastered French culinary techniques while training and working in France, and Sous Chef Takashi Igarashi, formerly of Kajitsu, are both Kyo Ya alumni. Their specialties are reflected in each dish on the menu at Autre Kyo Ya, showcasing utterly delicious creations that are sure to surprise and delight guests. Among Autre Kyo Ya's signature dishes is the *House Smoked Octopus*: a warm appetizer of charcoal-grilled octopus, celery root purée, and smoked soy sauce. The tender, savory octopus pairs well with the light celery root purée. Another popular choice is the *Sea Urchin Consommé Gelée*: a chilled appetizer that includes uni, an onsen-style egg, ao-yuzu aroma, beef consommé gelée, and parsnip purée. The uni and the gelée form a sumptuous umami-filled combination when tasted together, yet the dish is clean and surprisingly herbaceous. Autre Kyo Ya's *Atsu-age and Yasai* entrée is also a terrific vegetarian option. A full selection of wine, sake, and signature cocktails is available. Beginning in March, guests can try a special Chef's Course that features highlights from the menu.



Autre Kyo Ya's house smoked octopus includes a smoked soy sauce that incorporates butter for a hint of richness. Luxurious yet light, the Sea Urchin Consommé Gelée is a customer favorite.



The Yokohama 1969, a bourbon-based cocktail featuring Iwai (Japanese premium whiskey) and yuzu jam with an edible flower, is balanced and warming.

A cozy, elegant ritanor invites guests to relax while enjoying the best of French and Japanese cuisine.

3 Best Sellers

- **Sea Urchin Consommé Gelée** $14
- **House Smoked Octopus** $14
- **Atsu-age & Yasai** $23

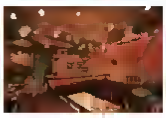
Benemon

NEW!

108 E. 4th St., (bet. 1st & 2nd Aves.) New York, NY 10003
TEL: 212-614-3006 | www.benemon.nyc
Tue-Thu & Sun: 5-11 pm, Fri & Sat: 5 pm-Midnight

East Village Japanese restaurants abound and the newest star is Benemon, offering comfort food and classics with a modern twist. Old-school *Oyako Don* is found alongside reimagined dishes such as Italian-inspired *Edamame Peperoncino Salty Pork Belly*, smoked with mesquite and served in a spicy, black kaimi sauce with a shishito pepper, illustrates the restaurant's fusion skills. *Sanmi Vegetables* consisting of chilled French string beans, roasted bell peppers, shiitake mushrooms, sweet onions and ground sesame dressing, is a great balance to the menu's meat focus. All curries are made with a vegetable based roux and cooked over a long period of time. Japanese comfort food would be incomplete without fried chicken (kara-age), and Benemon doesn't disappoint. The restaurant has a daily Happy Hour deal from 5-8 pm where you can get beer and a small portion of kara-age for only $7. Benemon prides itself on extending its fusion concept to its taps, which showcase Japanese standards as well as American craft beer. Benemon is an ideal spot for diners who want to try authentic Japanese food, as well as dishes born from the addition of new elements to traditional cuisine.

Tsukemi Tori Don is popcorn chicken, shiitake mushrooms, shirataki noodles and onions simmered in a sweet soy sauce and topped with an organic raw egg. Mix well to savor.



Benemon's interior features exposed brick walls and a cozy bar area.

3 Best Sellers

- **Una-Tama Don** $18
- **Salty Pork Belly** $8
- **Creamy Baked Salmon** $11

New York Sushi Ko

91 Clinton St. (Rivington & Delancey) New York, NY 10002
TEL: 917-734-5857 | www.newyorksushiko.com
Lunch: Tue – Fri 1-3pm, Dinner: Tue–Sat 5:30 pm-Closing time varies. Call restaurant in advance

"No one does this anywhere in the world," promises Chef John Daley of his signature rice: a big draw at his popular Lower East Side restaurant. Composed of three different grains, New York Sushi Ko rice is cooked, then pickled, then "steamed back to life in bamboo baskets." The result is Daley's way of giving diners the most authentically traditional sushi ingredient: warm, highly digestible, pickled rice. Daley is equally creative with seafood. Uni is wok-smoked with Japanese walnut and American apolewood, then served with tempered fluke liver sauce. Kinmedai (red snapper) has skin seared to a crisp and flesh that's half-raw and half-cooked, delivering three distinctly different taste sensations in one memorable bite! An aromatic kanpachi roll gets its crisp texture from shiso, miyoga, and negi. These are a few of the draws at New York Sushi Ko, which recently had a grand reopening. "Now we offer just sushi omakase," the chef explains, "with 17 to 20 pieces of sushi, plus two or three pieces of a sushi roll." The tattoo'd Daley doesn't look like most sushi chefs. He rather looks like a punk rocker, and enjoys "making one thing look like another thing," as in "New York Sushi Faux," which substitutes rice with white shiro ebi (raw sweet shrimp), and nori with kanpyo (smoked gourd). Even miso soup packs a surprise here, with Japanese mountain yam cubed to look like tofu!

Catch of the day, top to bottom: Seared toro topped with fresh wasabi; scallop with yuzu zest; and seared kinmedai (red snapper).

Chef John Daley at work behind the bar at New York Sushi Ko. Brushing fish with housemade sauce, an Edomae sushi tradition.

The tiny 11-seat space is always packed.

3 Best Sellers

- **Smoked Uni**
- **New York Sushi Faux**
- **Cured Fluke (kombujime) with Live Sauce**

*New York Sushi Ko serves Omakase Course, and offerings are subject to change.

Japanese Restaurant Guide

$35 Average price for a dinner entree (not a drink (sake or wine))

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Upper West

Upper West — Ichiro Restaurant
53 W 100th St (bet. Manhattan & Columbus Ave.) $20 M
212-595-4888

Upper West — Jin Ramen*
3183 Broadway (at 125th St.) $15 L
646-559-2161

Upper West — Jin Ramen*
452 Amsterdam Ave New York NY 10024 $15 L
646-657-0755

Upper West — Nishi Harlem*
2367 Frederick Douglass Blvd (bet. 127th & 128th) $25 L
646-370-4008

Upper West — Naruto Ramen
2634 Broadway (at 100th St.) $10 L
212-222-0226

Upper West — Planet Sushi*
360 Amsterdam Ave (at 78th St) $25 L
212-712-2162

Upper West — Rai Rai Ken*
1467 Amsterdam Ave (bet 131st & 133rd Ave.) $15 L
917-639-3342

Upper West — RAKU*
57 W. 70th St (at Columbus Ave.) $20 L
212-873-1220

Upper West — Sun-Chinn*
2707 Broadway (bet. 103rd & 104th St.) $25 L
212 743-5001

Upper West — Sushi Haan
469 Amsterdam Ave (bet 82nd & 83rd St) $35 L
212-874-1077

Upper West — Sushi Inoue
381 Lenox Ave (bet 129th & 130th St.) $70
646-788-0565

Upper West — Sushi Yasaka*
251 W 72nd St (B way & West End Ave) $30 L
212-496-8490

Upper West — Vine Sushi & Sake*
2953-55 Broadway (bet. 115th & 116th St.) $20 L
212-222-3668

Upper West — Yasha Ramen*
540 Amsterdam Ave (bet 106th & 107th Ave.) $13 L
212 222 2985

Upper East

Upper East — AMURA*
1587 2nd Ave. (bet. 80th & 81st St) $23 L
212-772-1808

Upper East — Ocaguri
309 E 83rd St (bet 1st & 2nd Ave.) $40 M
212-737-8550

Upper East — Ikenohana
1016 Lexington Ave (bet 72nd & 73rd St.) $30 L
212-737-8639

Upper East — INASE*
1586 1st Ave (bet. 82nd & 83rd St) $40
212-828-1239

Upper East — IRON Sushi*
355 E 78th St (bet. 1st & 2nd Ave.) $25 L
212 772 7880

Upper East — Isohama
1580 3rd Ave (bet 93rd & 94th St) $30 L
212-828-0088

Upper East — Koito Sushi*
310 E 53rd St (bet. 1st & 2nd Ave.) $30 M
212-428-1218

Upper East — Naruto Ramen*
1596 3rd Ave (bet 82nd & 83rd St) $10 L
212-288-7803

Upper East — Sasabana
401 E 73rd St (bet 1st & York Ave.) $40 M Su
212 249-8583

Upper East — Shabu-Shabu 70*
314 E 70th St (bet 1st & 2nd Ave) $25 L
212-861 5835

Upper East — Sushi of Gari
402 E 79th St (bet. 1st & York Ave) $80
212-517 5340

Upper East — Sushi Sakai*
1143 1st Ave (bet. 62nd & 63rd St) $57 Su
212-371-0238

Upper East — Tatoshi Sushi Saka Bar*
1372 York Ave (bet 73rd & 74th St) $55 Su
646-727-8058

Upper East — Tokiniwa 86*
314 E 86th St (bet. 1st & 2nd Ave) $25 L
212-828-5334

Upper East — YUKA*
1657 2nd Ave. (bet. 100th & 101st St) $25 L
212 772 9875

Midtown West

Midtown West — Aoki
234 W 46th St (bet. Broadway & 8th Ave) $30 L
212-956-2358

Midtown West — Benihana
47 W 56th St (bet. 5th & 6th Ave) $30 L
212 581-0330

Midtown West — Bento Sushi*
1407 Broadway (bet. 38th & 39th St) $8 Su
212-384-1405

Midtown West — DONBURI-YA*
253 W 55th St (bet. Broadway & 8th Ave) $25 L
212 333-7305

Midtown West — GO! GO! CURRY!*

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W 38th St. (bet. 7th & 8th Ave.) $8.5
212 730-5555 www.gogocurryusa-ny.com

SHOCHU NITE in Midtown East
"Shikon" meets "Jazz Live"

3/1-31 (Tue)-(Thu)
Special Price (reg. $10)
$5/glass (17:30-19:30)
$8/glass (after 19:30)

Location: Tomi Jazz
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
TEL 646-497-1254 www.tomijazz.com

KOMASA Distiller is coming to NY!
3/8 (Tue)

This March's shochu event will be held at Tomi Jazz in Midtown that is open into the late hours of the night. Different musicians perform each night, and if you are in luck, you might meet some famous artists. Enjoy a glass of "Kura no Shikon" while you listen to live jazz music in the mecca of jazz, New York City.

Distributed by JFC INTERNATIONAL INC. TEL 908 525 4400
KOMASA JYOZO CO., LTD
en.komasa.co.jp

Available Only at the Hell's Kitchen location!

Try our new appetizer!

Happy Hour - Ramen Set-
Tue-Fri 11:30am-3:45pm
Mon-Fri 4:30-6:30pm

Char Siu Mayo Don ~~$6.00~~ → $3.00
Spicy Tuna Don ~~$7.00~~ → $3.50
Uni Don ~~$7.75~~ → $3.75

TOTTO RAMEN
TOTTO RAMEN Hell's Kitchen
464 W. 51st St (bet. 9th & 10th Ave.) 646-596-9056
Mon 4:30-11pm Tue-Sat 11:30am-3:45pm 4:30-11pm
Sun 11:30am-9:30pm

Midtown West — Ichimasa
302 W 50th St (bet. 8th & 9th Ave.) — $20 L
212-315-4900

Midtown West — Inakaya
231 W. 40th St (bet. 7th & 8th Ave.) — $45 L
212-654-2135

Midtown West — iNoodles Ramen Restaurant*
150 W 37th St (bet. Broadway & 7th Aves.) — $20 L
646-618-6163

Midtown West — IPPUDO NY WESTSIDE
321 W 51st St (bet 8th & 9th Ave.) — $32 L
212-974-2500

Midtown West — Iroha
152 W 49th St (bet. 6th & 7th Ave.) — $30 L
212-398-9045

Midtown West — ISE Menkui-tei 56
56 W 56th St (bet. 5th & 6th Ave.) — $25 L
212-707-8702

Midtown West — Ishihama
313 5th Ave. (at 32nd St.) — $30 L
212-630-0202

Midtown West — KATSUHAMA55*
43-45 W 55th St (bet. 5th & 6th Ave.) — $18 L
212-541-7145

Midtown West — Kodama 45
301 W 45th St (at 8th Ave.) — $25 L
212-582-8095

Midtown West — Kai
40 W 40th St (bet. 5th & 6th Ave.) — $60 L
212-921-9330

Midtown West — Mira Sushi*
46 W 22nd St. (bet. 5th & 6th Ave.) — $11 Su
212-543-7948

Midtown West — Natsami
229 W 50th St. (bet. Broadway & 8th Ave.) — $40 L
212-258-2988

Midtown West — Nippori*
245 W 51st St (bet. Broadway & 8th Ave.) — $30 L
646-964-5332

Midtown West — NOBU 57
40 W 57th St (bet. 5th & 6th Ave.) — $100 L
212-757-3000

Midtown West — Ocha*
350 W 46th St (bet. 8th & 9th Ave.) — $25 L
212-581-9188

Midtown West — Dotoya Times Square
141 W 41st St. (bet. 6th Ave. & Broadway) — $20 L
212-704-0833

Midtown West — SAKAI Dining Bar
24 Greenwich Ave. (bet. Charles & W 10th Sts.) — $30 L
646-438-5598

Midtown West — Saka Bar Hagi
152 W 49th St. (bet. 6th & 7th Ave.) — $25
212-764-0548

Midtown West — Saka Bar Hagi 46
358 W 46th St (bet. 8th & 9th Ave.) — $30 L
212-956-2428

Midtown West — Sapporo*
152 W 49th St (bet. 6th & 7th Ave.) — $18 L
212-869-6972

Midtown West — SHABU SHABU KOBE*
3 W 35th St (bet. 5th & 6th Ave.) — $25 L
212-695-0956

Midtown West — Shimizu
318 W 51st St (bet. 8th & 9th Ave.) — $35 Su
212-581-1581

ADVERTISEMENT

A Gem in Flushing Aims for Culinary Heights

The live scallop with black truffles is destined to become legendary. The plump smooth scallop is the perfect contrast to the rich truffle.

There is a pervasive belief among diners that the only thing that a superior sushi or sashimi meal requires is the freshest possible fish. While it is certainly an essential element, sometimes even the best of fish can be further elevated by a talented chef who not only embraces the ingredients, but thinks of ways to push the combinations further for the enjoyment of diners. At **Iki Modern Japanese Cuisine** in Flushing, True World Foods gets to support a budding master with its world-class products.

Iki's chef, Andy Li, has only been making sushi in the U.S. for an astonishingly short amount of time. After a year at notable sushi mainstay, Neta and another at the more recently lauded destination, Sushi Nakazawa, he picked up a stockpile of skills and ideas that he executes in a way that indicates true talent. Just watching him handle the fish, from slicing to composing, is a delight, and the outcome of his techniques is equally delicious. Every single piece delivers something for the diner not only to savor and fill their bellies with, but also think about and appreciate long after the meal.

Without any doubt, the 2-hour, 18-course omakase is the name of the game at Iki. And the obvious place to enjoy it – the 10 seat sushi bar – is every bit a modern sushi master's domain, where dishes explore both traditional and innovative approaches. The restaurant knows how important it is to pay attention to customers, read their body language, listen to him or her, and make dishes that are essentially a conversation between the chef and diner. And for diners, it's an experience that is not solely about eating good sushi, it's about learning how to eat exceptionally through constant communication.

"My goal is to make everyone happy. The people who eat here, the people who work here," said Chef Li. "And to do that, I have to be at my best, and be serving the best. This is what I get from True World Foods. I am always impressed by the quality, and they always come through. Ever since I started working in sushi restaurants, I always knew about the reputation of True World Foods, and now they supply 70% of everything that I serve here."

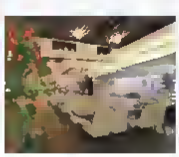
Every fish is elevated to the status of work of art for the senses. The uni from Hokkaido, paired with foie gras and king mushroom, harmonizes beautifully with every chew. Bluefin toro sashimi from Spain fills the mouth with rich umami flavors. Sweet shrimp, topped with caviar and adorned with edible gold flakes, dances on the tongue with arguably the best flavors of the sea. The live scallop, which was still moving seconds before being prepared, was paired with sliced black truffle and microgreens – the kind of earthy balance that redefines the idea of surf and turf. Last but not least, sushi aficionados will immediately appreciate the way he handles the rice, which offers the kind of texture and flavor that reminds you of how important every grain is to sushi.

Flushing is no stranger to excellent restaurants, but Iki Modern Japanese Cuisine is a unique addition to the neighborhood, with its ambitious menu and elegant execution throughout every aspect of its design. No matter where you live in New York City, this restaurant is definitely worth the trip.

Photo finish for these nigiri – can you guess which is which? Tuna, Cuttlefish, Kinmedai, Uni and Sayori.

Uni + Foie + Mushroom + Toast = NO EXCUSE NOT TO TRY.

Chef Li may look young but he already has the kind of talent that people spend years to develop.



IKI Modern Japanese Cuisine
Hyatt Place Flushing
133-42 39th Ave., Queens, NY 11354
TEL. 718-939-3388
www.ikicuisine.com

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info@trueworldfoods.com

Midtown West — Saba Nippon*
18 W 52nd St. (bet. 5th & 6th Ave.) — $30
212-403-2525

Midtown West — Sushi Zen
103 W 44th St. (bet. 6th & 7th Ave.) — $70
212-302-0707

Midtown West — Sushidon*
123 W 43th St. (bet. 6th & 7th Ave.) — $45
212-869-2800

Midtown West — Sushiya*
28 W 56th St. (bet. 5th & 6th Ave.) — $20
212-247-5756

Midtown West — TABATA RAMEN*
540 9th Ave. (bet. 39th & 40th St.) — $15
212-290-7691

Midtown West — TABATA RAMEN*
557 8th Ave. (btw. 37th & 38th Sts.) — $15
212-465-2418

Midtown West — Tarakawa Ramen
645 9th Ave. (bet. 57th & 58th St.) — $12
212-307-0170

Midtown West — Totto Ramen W. 51nd
464 W 51st St. (bet. 9th & 10th Ave.) — $20
646-536-3059

Midtown West — Totto Ramen W. 52nd
366 W 52nd St. (bet. 8th & 9th Ave.) — $20
212-582-0052

Midtown West — Yakitori TOTTO
251 W 55th St. (bet. Broadway & 8th Ave.) — $45
212-245-4555

Midtown West — Yummy Sushi*
30 Rockefeller Plaza Concourse level — $10
212-459-3100

Midtown East

Midtown East — Aburiya Kinnosuke*
213 E 45th St. (bet. 2nd & 3rd Ave.) — $65
212-867-5454

Midtown East — Azusa*
3 E 44th St. (bet. Madison & 5th Ave.) — $35
212-661-0001

Midtown East — Gyu-Koku*
805 3rd Ave. 2 Fl. (at 50th St.) — $40
212-702-8816

Midtown East — Hakubai
The Kitano Hotel 66 Park Ave. (at 38th St.) — $66
212-885-7111

Midtown East — Hatsuhana
17 E 48th St. (bet. Madison & 5th Ave.) — $50
212-355-3345

Midtown East — Hide-Chan Ramen
249 E 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) — $20
212-813-1800

Midtown East — HINATA
159 E 56th St. (bet. 3rd Ave. & Lex.) — $20
212-355-2374

Midtown East — Izakaya Aryoshi
229 E 53rd St. (bet. 2nd & 3rd Ave.) — $25
212-319-3340

Midtown East — Izakaya Riki
141 E 45th St. (bet. 3rd & Lexington Ave.) — $40
212-661-5604

Midtown East — Jinkai
237 E 53rd St. (bet. 2nd & 3rd Ave.) — $30
212-586-8769

Midtown East — Kajitsu
125 E 39th St. (bet. Lex & Park Ave.) — $85
212-228-4873

Midtown East — KATSUHAMA47*
11 E. 47th St. (bet. Madison & 5th Ave.) — $18
212-758-5508

Midtown East — Kinkaga
125 E 39th St. (bet. Lex & Park Ave.) — $35
212-228-4873

Midtown East — Lucky Cat
232 E 53rd St. (bet. 2nd & 3rd Ave.) — $30
212-838-5333

Midtown East — Menchanko-Tei
131 E 45th St. (bet. 3rd & Lexington Ave.) — $14
212-867-0805

Midtown East — Nadi-Sushi
135 E 50th St. (bet. 3rd & Lexington Ave.) — $25
212-838-2537

Midtown East — NIKAI*
930 3rd Ave. 2nd Fl. (at 51st St.) — $12
212-355-8855

Midtown East — Nippon*
155 E 52nd St. (bet. 3rd & Lexington Ave.) — $40
212-758-0226

Midtown East — Nishida Shoten

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of cup sake. With the decor remin scent of the old Japan enjoy a unique experience like no other.
302 E 49th St. (bet. 1st & 2nd Ave.) — $13
212-809-0791 www.ramenjoe.com

Midtown East — Ramen Takumi*
517 3rd Ave. (bet. 34th & 35th St.) — $10
212-679-2752

Midtown East — Sakagura*

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available.
211 E 43rd St. 11F (bet. 2nd & 3rd Ave.) — $50
212-953-7253 www.sakagura.com

Midtown East — Shinbashi*
7 E 46th St. (bet. Madison & 5th Ave.) — $30
212-913-1009

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234 — $20

Midtown East **Shochu & Topes AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212-715-0770 — $30

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.)
212-557-8200 — $40

Midtown East **Soshi Yoe***
248 E. 51st St. (bet. 2nd & 3rd Ave.)
212-752-2567 — $85

Midtown East **SoshiAoe**
38 E. 51st St. (at Park Ave.)
212-755-1780 — $90

Midtown East **Soshidee***
19 E. 49th St. (bet. Madison & 5th Ave.)
212-759-2700 — $45

Midtown East **TERIYAKI BOY**
544 2nd Ave. #3 (bet. 1st & 2nd Ave.)
917-594-2039 — $30

Midtown East **TOMI JAZZ**
236 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-437-1254 — $30

Midtown East **Totto Ramen E 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-421-0052 — $20

Midtown East **West Udon Izakaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.)
212-922-9677 — $10

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-602-1128 — $50

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.)
212-725-1333 — $30

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.)
646-368-9384 — $25

Koreatown **Kirakuya**
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-7272 — $30

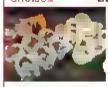
Chelsea

Chelsea **AA Ichibee Sushi**
213 W. 23rd St. (bet. 7th & 8th Ave.)
212-675-1168 — $18

Chelsea **Ajisen Ramen***
136 W. 28th St. (bet. 6th & 7th Ave.)
646-635-0680 — $16

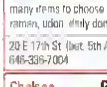
Chelsea **Asoko Sushi***
300 W. 23rd St. (at 8th Ave.)
212-727-0688 — $25

Chelsea **Benju***



A self-serve restaurant conveniently located near union square station. Benju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, donburi, and sake.
20 E. 17th St. (bet. 5th Ave. & Broadway)
646-336-7004 — $10

Chelsea **GO! GO! CURRY!***



Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. Katsu curry, Home-run curry, and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 18th St. (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com — $9.5

Chelsea **Hasamizuki Cafe***
143 W. 25th St. (bet. 6th & 7th Ave.)
212-675-5133 — $9

Chelsea **Kiku Sushi***
235 9th Ave. (bet. 24th & 25th St.)
212-627-3960 — $15

Chelsea **Monster Sushi***
156 W. 23rd St. (bet. 6th & 7th Ave.)
212-620-6131 — $30

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.)
212-989-8883 — $90

Chelsea **Ootoya Chelsea**
6 W. 18th St. (bet. 5th & 6th St.)
212-255-0018 — $20

Chelsea **Yakiniku Futago**
37 W. 17th St. (bet. 5th & 6th Ave.)
212-620-0225 — $29

Gramercy

Gramercy **Choshi***
77 Irving Place (at 15th St.)
212-420-1415 — $20

Gramercy **Kaiten Sushi East***
369 3rd Ave. (bet. 26th & 27th St.)
212-683-2326 — $15

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.)
212-532-9586 — $25

Gramercy **Momokawa**
157 E. 29th St. (bet. 3rd & Lexington Ave.)
212-684-7630 — $35

Gramercy **Sohuri**
16th Lexington Ave. (bet. 30th & 31st St.)
212-481-7766 — $20

West Village

West Village **Cho Cho Sao***
15 W. 6th St. (bet. 5th & 6th Ave.)
212-473-3333 — $25

West Village **Dojo Restaurant***
14 West 4th St. (at Mercer St.)
212-505-8343 — $25

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.)
212-647-9196 — $40

West Village **Hakata Tonton***
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-8035 — $25

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki," GO! GO! 5th, 15th, 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.)
212-505-2555 www.gogocurryusa-ny.com — $8.5

West Village **Morumi**
546 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055 — $30

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.)
212-255-9901 — $20

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3630 — $25

West Village **Ramen Takumi***
1 University Pl. (bet. University Pl. & Waverly Pl.)
212-228-2752 — $13

West Village **Ramen-Ya West 3rd**
133 W. 3rd St. (bet. Macdougal & 6th Ave.)
212-254-6828 — $15

West Village **Ramen-Ya West 4th**
111 W. 4th St. (bet. 6th & 7th Ave.)
212-353-5400 — $15

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775 — $35

West Village **Seiko**
24 Greenwich Ave. (at 10th St.)
646-936-5585 — $50

West Village **Souen Restaurant***
26 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627-7150 — $20

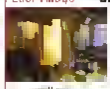
West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.)
212-777-9348 — $40

West Village **Umami Shoppe***
513 6th Ave. (bet. 13th & 14th St.)
212-229-9901 — $15

East Village

East Village — Beron Beron
184 1st Ave (at 10th St) — $30
212-477-1005

East Village — BONO ST
8 Bond St (bet. Lafayette & Broadway) — $75
212-777-2500

East Village — Cha-An

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with a glass of sake. Traditional tea ceremony in Sekka-dai (tea room) is available by reservation.
230 E 5th St. 2Fl (bet. 2nd & 3rd Ave) — $20
212-228-8030 www.chaanteahouse.com

East Village — Cho-Ka Restaurant
53 1st Ave (bet.3rd & 4th Sts) — $10
212-388-0485

East Village — Curry-Ya

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable, dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E 10th St (bet. 1st & 2nd Ave) — $20
646-602-6778 www.nycurry-ya.com

East Village — Otec1
228 E 10th St (bet. 1st & 2nd Ave)
212-387-0545 — $40

East Village — Gya-Kaka*
34 Cooper Sq (bet. 4th St. and Astor Pl) — $40
212-475-2999

East Village — Hokaita Hot Pot
58 St. Marks Pl (bet. 1st & 2nd Ave) — $30
212-633-7711

East Village — Hasaki*
210 E 9th St. (bet. 2nd & 3rd Ave) — $40
212-473-3327

East Village — Hi-Collar
214 E. 10th St. (bet. 1st & 2nd Ave) — $20
212-777-7018

East Village — Ichi88
188 1st Avenue New York, NY 10009 — $15
212-777-1969

East Village — IPPUDO NY
65 4th Ave (bet. 9th & 10th St.) — $29
212-388-0088

East Village — IRON Sashi*
212 10th St (bet 1st & 2nd Ave) — $25
212-228-0102

East Village — Izakaya
326 East 6th St.(bet. 1st & 2nd Ave) — $40
917-457-1284

East Village — JEWEL BAKO
239 E 5th St. (bet 2nd Ave & Cooper Sq) — $45
212-673-1012

East Village — Kombi Ramen House*
351 E 14th St. (bet. 1st & 2nd Ave) — $15
212-228-1388

East Village — Kenka*
25 St. Marks Pl (bet 2nd & 3rd Ave) — $25
212-254-6363

East Village — Kyo Ya
94 E 7th St (bet Ave A & 1st Ave) — $42
212-982-4140

East Village — May's Place Sashi
121 2nd Ave (bet 7th & St. Marks Pl.) — $15
212-533-4448

East Village — MINCA
536 E 5th St. (bet. Ave A & B) — $10
212-505-6001

East Village — OHI Taisha*
9 St Marks Pl (bet. 2nd & 3rd Ave) — $20
212-673-1300

East Village — Ootoya Greenwich Village
41 E 11th St (at University Pl) — $20
212-473-4300

East Village — Ramen Misoya New York
129 2nd Ave (bet 7th St & St Marks Pl) — $10
212-777-4825

East Village — Otafuku × Medetai*

Otafuku x Medetai specializes in popular Japanese comfort food. Takoyaki (octopus balls) and Okonomiyaki pancakes as well as Medetai (Tai yaki) and Yaki soba. Our food will make you feel like you are in downtown Tokyo.
220 E 9th St (bet. 2nd & 3rd Ave) — $7
646-990-9438

East Village — Ramen Setagaya*
34A St. Marks Pl (bet. 2nd & 3rd Ave) — $13
212-387-7959

East Village — Robataya NY
231 E 5th St. (bet. 2nd & Stuyvesant St.) — $50
212-979-9674

East Village — Rai Rai Ken*

Have you ever seen the movie Tampopo – a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen experience! Don't forget our homemade gyoza too. They guarantee the most delightful experience!
218 E 10th St (bet. 1st & 2nd Ave) — $15
212-477-7030

East Village — Sake Bar Decibel
240 E 5th St (bet. 2nd & 3rd Ave) — $40
212-475-2733

East Village — Sake Bar Satsko
202 E 7th St (bet. Ave B & C) — $25
212-614-0833

East Village — Rice Burger Yonekichi

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami loaded fillings.

238A E. 9th St. (bet. 2nd & 3rd Ave.) | 646-865-8785 | www.yonekichi-ny.com | $14

East Village — SAKI

58 3rd Ave. (bet. 10th & 11th St.) | 212-353-5088 | $25

East Village — Shabu-Tatsu*

216 E. 10th St. (bet. 1st & 2nd Ave.) | 212-477-2972 | $30

East Village — Sobokoji*

308 E. 5th St. (bet. 1st & 2nd Ave.) | 212-254-2244 | $15

East Village — Sohaya*

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon served chirashi and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 5th St. (bet. 2nd & 3rd Ave.) | 212-633-8368 | www.sobaya-nyc.com | $20

East Village — Soupa East Village*

329 E. 6th St. (bet. 1st & 2nd Ave.) | 212-380-1155 | $15

East Village — Sushi Dojo

110 1st Ave. (bet. 7th & 8th St.) | 646-732-3399 | $31

East Village — Sushi Lounge*

58 St. Marks Pl. (bet. 1st & 2nd Ave.) | 212-533-7711 | $20

East Village — Takahachi East Village

85 Ave. A (at 8th St.) | 212-505-6524 | $25

East Village — TESHIGOTOYA

432 E. 13th St. (bet. Ave. A & 1st Ave.) | 212-777-3174 | $40

East Village — Udon Wasi*

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) | $20

East Village — Uminoie

Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

86 E. 3rd St. (bet. 1st & 2nd Ave.) | 646-654-1122 | www.downtownuminoie.com | $20

East Village — Village Yokocha

8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) | 212-598-3041 | $20

East Village — Wasan

108 E. 4th St. (bet. 1st & 2nd Ave.) | 212-777-1379 | $35

East Village — Yakiniku West*

218 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-473-9238 | $25

East Village — Yakitori Taisho*

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-228-5029 | $20

East Village — Yoshi Sushi*

131 Ave. A (bet. St. Marks Pl. & 9th St.) | 212-420-5305 | $25

East Village — Yuba Restaurant

105 E. 9th St. (bet. 3rd & 4th Ave.) | 212-777-8188 | $40

East Village — Zen 6*

328 E. 6th St. (bet. 1st & 2nd Ave.) | 646-429-8471 | $15

East Village — Zen 6*

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-533-6858 | $12

East Village — ZUNDO-YA

64 E. 10th St. (bet. 3rd & 4th Ave.) | 917-839-0543 | $20

* Chopsticks NY available to pick up

Lower Manhattan

Lower Mhn — Ajisen Ramen*

14 Mott St. (bet. Worth & Bayard St.) | 212-267-9680 | $16

Lower Mhn — Azasu

49 Clinton St. (bet. Stanton & Rivington St.) | 212-777-7069 | $30

Lower Mhn — Bento Sushi*

32 Broadway (at Morris St.) | 212-747-0994 | $8

Lower Mhn — Gan Raman

112 Eldridge St. (bet. Broome & Grand St.) | 212-966-9696 | $15

Lower Mhn — GO! GO! CURRY!*

World Trade Center Stadium is the 3rd location often Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) | 212-406-5555 | www.gogocurryusa-ny.com | $8.5

Lower Mhn — ISE Downtown*

51 Pine St. (bet. Pearl & William St.) | 212-785-1600 | $35

Lower Mhn — Japanese Curry Goemon

29 Kenmare St. (bet. Elizabeth & Mott St.) | 212-226-1262 | $15

Lower Mhn — Kajou

21 South End Ave. (at W. Thames St.) | 212-786-3888 | $30

Lower Mhn — Kuu Raman

Chef Taka from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and off ice.

20 John St. (bet. Broadway & Nassau St.) | 212-571-7777 | www.kuuraman.com | $15

Lower Mhn — Mottsu

285 Mott St. (bet. Prince & Houston St.) | 212-343-8017 | $25

Lower Mhn — NY Sushi Ko

91 Clinton St. (bet. Rivington & Delancey St.) | 917-734-5857 | $61

Lower Mhn — Yakitori Tora

72 Kenmare St. (bet. Mulberry & Mott St.) | 212-966-1100 | $35

Lower Mhn — Yopparai

151 Rivington St. (bet. Suffolk & Clinton St.) | 212-777-7253 | $40

Tribeca

Tribeca — Azabu

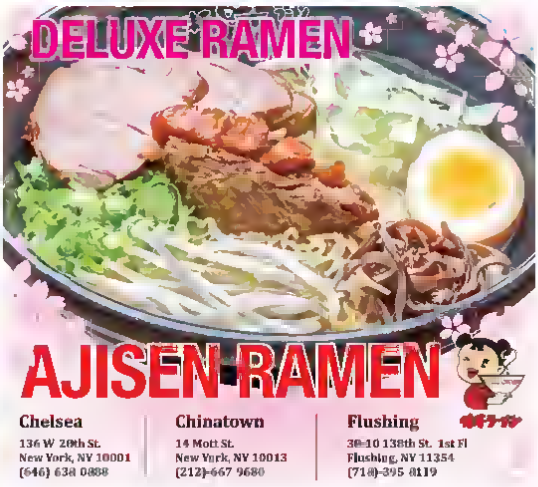
428 Greenwich (bet. Laight & Vestry St.) | 212-274-0428 | $25

Tribeca — B Flat

277 Church St. (bet. White & Franklin St.) | 212-219-2570 | $25

Tribeca — Brushstroke

30 Hudson St. (at Duane St.) | 212-791-8771 | $130



Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100 L
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75 L
212-334-4445

Tribeca **Rosenjin**
141 Duane St. (bet. Church St. & W. Broadway) $80 S
212-346-0964

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50 L
212-274-0428

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35 L
212-571-1630

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40 L
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51 L
212-343-0404

Soho **Hirohisa**
73 Thompson St. (bet. Broome & Spring St.) $85 S
212-925-1813 L

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15 L
212-925-1303

Soho **Dman**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8323

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20 L
212-807-7421

Brooklyn

Brooklyn **1 or 8***
66 S. 2nd St. (bet. Wythe & Kent Ave.) $32 M
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15 L
718-523-1400

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Gando***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25 M
718-636-8898

Brooklyn **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35 L
718-392-6190

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20 L
718-855-2277

Brooklyn **Mizu**
152 Bedford Ave. (bet. 8th St. & 7th St.) $20 L
718-782-6566

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12 L
718-832-1111

Brooklyn **Okiway**
1000 Flushing Ave (Wilson Ave & Noll St) $30 M
718-417-1081

Brooklyn **DZU**
79 Clark St. (bet. Hicks & Henry St.) $20 L
718-797-3288

Brooklyn **Roman Setagaya***
280 Bedford Ave. (bet. Grand St. and N 1st St.) $15
718-218-6508

Brooklyn **Ramen Yabisu***

Ramen Yabisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy thicker-style noodle. Each bowl of the broth is reminiscent of Hokkaido and the traditional ingredients used in this part of Japan.
126 North 6th St. (at Berry St.) $15 L
718-782-1444

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2087

Brooklyn **Samurai Papa**

The signature dish at Samurai Papa is the Buttaka Pork Belly Ramen. Rich milky soup extracted from pork belly. Firstly, it is thin, then gradually add bonito flakes to make it rich. Their selection of side dishes and sake is quite large, and they are also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) $20 L
718-599-7171

Brooklyn **Samurai Papa BS**
594 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-398-8181

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (bet. Driggs & Nassau Ave.) $16 L
718-389-8721

Brooklyn **Sushi Katsuei**
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn **Tenzun**
1118 18th Ave. (at 71st St.) $30 L
718-621-8238

Brooklyn **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.) $40 M L
347-725-3550

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60 M
718-388-8985

Queens

Queens **Aji Japanese Cuisine**
36-08 Ditmars Blvd. Astoria, NY 11105 $20 L
718-777-9885

Queens **Ajisai Ramen***
38-10 13th St. 1st Fl. Flushing, NY 11354 $16 L
718-355-8118

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18 L
718-937-3288

Queens **Ginpachi***
33-41 Francis Lewis Blvd. Bayside, NY $30 M L
718-539-3531

Queens **gowasabi***
34-02 30th Ave. Astoria, NY 11103 $23 L
718-204-7354

Queens **Hashi Ramen & Izakaya***
132-12 Northern Blvd. Flushing, NY 11358 $12 L
718-224-2961

Queens **Hibino Japanese Restaurant***
16-70 Jackson Ave. Long Island City, NY 11101 $35 L
718-392-6190

Queens **Hinomoru Ramen**
33-11 Ditmars Blvd. Astoria, NY 11105 $15 L
347-782-2643

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills, NY $35 M
718-575-4033

Queens **Kondo Japanese Restaurant**
29-13 Broadway, Astoria, NY 11106 $40
347-417-1238

Queens **Kyoto Sushi**
153-11 Union Tpk. Flushing, NY 11354 $25 L
718-380-7777

Queens **LINN Wafu Dining ***
29-13 Broadway, Astoria, NY 11106 $30 L
718-204-0060

Queens **Matsu Sushi***
34-11 30th Ave. Astoria, NY 11103 $15
718-726-7029

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105 $20 L
718-721-0588

Queens **Pink Nori***
35-09 30th Ave. Astoria, NY 11103 $30
718-585-2368

Queens **Ramen Okudoki***
34-05 30th Ave. Astoria, NY 11103 $15 L
718-906-1677

Queens **Shiro of Japan Atlas Pk**
90-40 Cooper Ave. Glendale, NY 11385 $20 L
718-326-8704

Queens **Suki Thai Shabu***
09-15 Woodside Ave. Queens, NY 11377 $20 M L
718-205-1875

Queens **SUSHI ISLAND***
87-18 Queens Blvd. Elmhurst, NY 11373 $20 L
718-803-3033

Queens **Sushi Yasu***
70-11 Austin St. Forest Hills, NY 11375 $30 L
718-575-5169

Queens **Takesushi***
43-49 42nd St. Sunnyside, NY 11104 $25 W L
718-729-8253

Queens **Tondo Sushi***
65-25 Fresh Pond Rd. Ridgewood, NY 11385 $12 L
718-381-6805

We are free styling Japanese food our way in the heart of Williamsburg, Brooklyn

66 SOUTH 2ND ST. BROOKLYN, NY 11211 718.384.2152 WWW.ONEOREIGHTBK.COM

Queens — **Udon West** — $10
13760 Northern Blvd, Flushing, NY 11354 — 718-359-2224

Queens — **Wintown Sushi*** — $28
33-10 Ditmars Blvd, Astoria, NY 11105 — 718-545-9596

Long Island

Long Island — **Bonohana** — $30
920 Merchant's Concourse, Westbury, NY — 516-222-5081

Long Island — **Inatome Japanese Steak House*** — $28
6 5th St, Valley Stream, NY 11581 — 516-872-0415

Long Island — **Kobori Restaurant*** — $30
2016 Merrick Rd, Merrick, NY 11566 — 516-223-3200

Long Island — **Koiso** — $26
540 Westbury Ave, Carle Place, NY 11514 — 516-333-3434

Long Island — **KumBara*** — $30
479 New York Ave, Huntington, NY 11743 — 631-673-0060

Long Island — **Kurofune*** — $20
77 Commack Rd, Commack, NY 11725 — 631-499-1075

Long Island — **Mumin Restaurant *** — $32
1300 Franklin Ave, Garden City, NY 11530 — 516-747-0388

Long Island — **Nagashima** — $25
12 A 1 Jericho Tpk, Jericho, NY 11753 — 516-338-0022

Long Island — **Restaurant Yamaguchi*** — $25

Since 1988, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. As the menu chalk regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

49 Main St, Port Washington, NY 11050 — 516-883-3500

Long Island — **Rock-a-Sake Port WA** — $30
90 Main St, Port Washington, NY 11050 — 516-883-7253

Long Island — **Sun Restaurant*** — $45
23 Main St, Sag Harbor, NY 11963 — 631-725-1774

Long Island — **Shiro of Japan*** — $20
401 Old Country Rd, Carle Place, NY 11514 — 516-997-4770

Long Island — **SUSHI ICHI** — $25
700 N. Country Rd, Setauket, NY 11733 — 631-689-3118

Long Island — **Taka Sushi*** — $20
821 Carman Ave, Westbury, NY 11590 — 516-876-0033

Long Island — **Tonigo *** — $20
136 Jericho Tpk, Floral Park, NY 11001 — 516-352-1116

Long Island — **Yuki's Palette Too*** — $25
151 Merrick Ave, Merrick, NY 11566 — 516-867-8738

The Bronx

The Bronx — **OHANA** — $35
500 City Island Ave, Bronx, NY 10464 — 718-885-0700

Westchester

Westchester — **Asian Temptation*** — $25
23 Mamaroneck Ave, White Plains, NY 10601 — 914-328-5151

Westchester — **Gyu-Kaku*** — $40
189 Main St, White Plains, NY 10601 — 914-358-5208

Westchester — **Hajime*** — $35
257 Halstead Ave, Harrison, NY 10528 — 914-777-1543

Westchester — **Ichiro** — $25
80 Mamaroneck Ave, White Plains, NY 10601 — 914-437-1688

Westchester — **Kaito*** — $25
28 Palmer Ave, Bronxville, NY 10708 — 914-337-1290

Westchester — **Mokomiya** — $0
51 Court St, White Plains, NY 10601 — 914-948-3712

Westchester — **Momiji*** — $25
281 Halstead Ave, Harrison, NY 10528 — 914-835-1078

Westchester — **Nishi** — $25
473 Ashford Ave, Ardsley, NY 10502 — 914-693-2900

Westchester — **Nodo*** — $25
200 Hamilton Ave, White Plains, NY 10601 — 914-949-0990

Westchester — **Roc N Ramen 914*** — $19
18 Anderson St, New Rochelle, NY 10801 — 914-305-1169

Westchester — **Sazan Restaurant*** — $23
720 Saw Mill River Rd, Ardsley, NY 10502 — 914-674-6015

Westchester — **Tanto** — $10
939 White Plains Rd, Scarsdale, NY 10583 — 914-725-8100

Staten Island

Upstate — **Kiko House** — $25
11-21 E. Washington Ave, Pearl River, NY — 845-735-8985

Upstate — **Matsu Hana** — $20
328 Route 59 Central, Nyack, NY 10960 — 845-727-9939

Upstate — **MT. FUJI Steak House** — $45
296 Old Route #17 N, Hilburn, NY 10931 — 845-357-4770

Upstate — **Sato** — $20
739 Elmwood Ave, Buffalo, NY 14222 — 716-931-8140

New Jersey

New Jersey — **Ajihei Princeton** — $20
11 Chambers St, Princeton, NJ 08542 — 609-252-1158

New Jersey — **Asahi Japanese*** — $17
1475 Bergen Blvd, Fort Lee, NJ 07024 — 201-944-5113

New Jersey — **Onimitsu*** — $25
950 Mountain Ave, Mountainside, NJ 07092 — 908-233-7620

New Jersey — **East Japanese** — $20
1405 Teaneck Rd, Teaneck, NJ 07666 — 201-837-1260

New Jersey — **Hachi Sushi*** — $15
58 Linwood Plz, Fort Lee, NJ 07024 — 201-585-8858

New Jersey — **Hoshi Sushi & BBQ*** — $20
209 Broad Ave, Leonia, NJ 07605 — 201-482-4358

New Jersey — **Higo Bettea Ramen*** — $15
2024 Center Ave, J & K Fort Lee, NJ 07024 — 201-461-5485

New Jersey — **Honshu Lounge*** — $25
31 Montgomery St, 2 Fl, Jersey City, NJ 07302 — 201-924-2788

New Jersey — **Ichi Umi Restaurant** — $30
352 Menlo Park Dr, Edison, NJ 08837 — 732-906-2370

New Jersey — **ICHIBAN** — $22
776 Bloomfield Ave, W. Caldwell, NJ 07006 — 973-808-7178

New Jersey — **Josho Restaurant *** — $25
120 Cedar Grove Ln, Somerset, NJ 08873 — 732-496-8868

New Jersey — **Kanima*** — $25
783 Palisade Ave, Cliffs de Park, NJ 07010 — 201-896-0080

New Jersey — **Komegashi*** — $25
103 Montgomery St, Jersey City, NJ 07302 — 201-433-4567

New Jersey — **Komogashi too*** — $30
93 Town Sq Pl, Jersey City, NJ 07310 — 201-533-9888

New Jersey — **Kurohige ramen** — $15
607 Gorge Rd, Cliffside Park, NJ 07010 — 201-243-8003

New Jersey — **Kyushu Sushi*** — $25
203 Paterson Ave, Wallington, NJ 07057 — 973-773-7100

New Jersey — **Masa Sushi & Grill*** — $30
81 W. Allendale Ave, Allendale, NJ 07401 — 201-334-6618

New Jersey — **Monster Sushi*** — $25
385 Springfield Ave, Summit, NJ 07901 — 908-598-1100

New Jersey — **Nagayaka Sushi*** — $18
1 Gateway Plaza W, Newark, NJ 07102 — 973-623-1880

New Jersey — **Raku Izakaya** — $25
209 Main St., Fort Lee, NJ 07024 — 201-585-0707

New Jersey — **Ramen Setagaya** — $13
243 Main St, Fort Lee, NJ 07024 — 201-585-0738

New Jersey — **Sakura-bana*** — $25
43 Franklin Ave, Ridgewood, NJ 07450 — 201-447-8625

New Jersey — **Santohka (Mitsuwa)** — $10
595 River Rd, Edgewater, NJ 07020 — 201-941-1004

New Jersey — **Sanuki Sando (Mitsuwa)** — $10
595 River Rd, Edgewater, NJ 07020 — 201-941-0113

New Jersey — **Sushi Tango*** — $13
516 Jersey Ave, Jersey City, NJ 07302 — 201-332-8300

New Jersey — **TATSUMI*** — $25
1034 River Rd., Edgewater, NJ 07020 — 201-969-0202

New Jersey — **Tendo Sushi*** — $12
10 Schuyler Ave, Kearny, NJ 07032 — 201-991-8588

New Jersey — **Toya Restaurant** — $20
438 Anderson Ave, Cliffs de Park, NJ 07010 — 201-317-5532

New Jersey — **Yakiton 39** — $35
252-254 Degraw Ave, Teaneck, NJ 07666 — 201-692-0700

New Jersey — **Yamagata Restaurant*** — $25
1639 Palisades Ave, Fort Lee, NJ 07024 — 201-585-0466

New Jersey — **Yumi*** — $45
1120 Ocean Ave, Sea Bright, NJ 07760 — 732-212-0981

Connecticut

Connecticut — **Abis** — $30
381 Greenwich Ave, Greenwich, CT 06830 — 203-902-8100

Connecticut — **Kazu** — $25
84 N. Main St, Norwalk, CT 06854 — 203-866-7492

CAFE

Upper West — **Beard Papa's Upper W.** — Cream Puffs
2187 Broadway (bet. 77th & 78th St.) — 212-799-3770

Midtown West — **Cafe Zinyn Midtown W.** — Bakery
1073 6th Ave. (bet. 40th & 41st St.) — 212-764-6785

Midtown East — **BentOn Cafe** — Bakery
156 E. 45th St. (bet. 3rd & Lexington Ave.) — 212-922-0788

Midtown East — Cafe Zaiya Midtown E.
18 E 41 St (bet. Madison & 5th Ave.)
212-779-0800
Bakery

Midtown East — IPPODO TEA
125 E 39th St (bet. Lex & Park Ave.)
212-870-0409
Japanese tea

Midtown East — Minamoto Kitchoan
509 Madison Ave (bet. 52nd & 53rd St.)
212-439-3747
Confectionery

West Village — Kulu Desserts
123 W 3rd Street, New York NY 10012
212-458-0565
Desserts

East Village — Cafe Zaiya East Village
69 Cooper Sq. (bet. 7th St & St. Marks Pl.)
212-253-5700
Bakery

East Village — Chikalicious
203 E 10th St (bet. 1st & 2nd Ave.)
212-475-0529
Dessert Bar

East Village — PANYA
8 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212-777-1800
Bakery

East Village — Spot Dessert Bar
13 St Marks Place, NY 10003
212-477-5170
Cakes

Lower Mhn — Yaya Tea Garden
51 Chrystie St (bet. Hester & Canal St.)
212-226-8803
Rice Balls

Brooklyn — Bnam's Sho*
88 Smith Ith St NY 11249
347-559-1451

Brooklyn — Kulu Desserts
805 62nd St Brooklyn NY 11220
718-490-2818
Desserts

Brooklyn — Sweet Dynasty
6410 8th Ave. (bet. 64th & 65th St.)
718-765-1998
Ice cream

Brooklyn — Yaya Tea Garden
2320 86th St Brooklyn NY 11214
718-333-8292
Cafe

Queens — Kulu Desserts
37-06 Prince St, Flushing NY 11354
718-886-3302
Desserts

Queens — Rasabox, Inc
4126 27th Ave Long Island City NY 11101
718-784-2880
Cafe

Queens — Silk Cakes
5614 Metropolitan Avenue
718-830-8838
Cup Cakes

New Jersey — cafe KAI SWEETS
595 River Road, Edgewater NJ 07020
Desserts Cafe

New Jersey — Minamoto Kitchoan
595 River Rd Edgewater NJ 07020
201-313-9335
Confectionery

New Jersey — Parisianna
250 Main St Fort Lee NJ 07024
201-592-9878
Bakery

New York — BantOn Cafe
123 William St (bet. Fulton & John St.)
212-608-8450
Cafe

KARAOKE

Upper East — Iggy's
1452 2nd Ave (bet. 75th & 76th St.)
212-327-3043
$1 /song

Midtown West — Yuki 55*
253 W. 55th St (bet. Broadway & 9th Ave.)
212-765-1210
$8/h /person

Midtown East — Box Snack Riki*
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.)
212-818-9512
$8/h /person

Midtown East — Japas 38
15 E. 38th St (bet. Madison & 5th Ave.)
212-679-4040
$8/h /person

Midtown East — Karaoke Daet 48*
304 E. 48th St. (bet. 1st & 2nd Ave.)
212-753-0030
$4/h /person

Koreatown — Choras Karaaka
28 W. 32nd St 3Fl (bet. 5th Ave. & Broadway)
212-457-2244
$2/song $40/room

Koreatown — Gagapa Karaake
28 W. 32nd St (bet. 5th Ave. & Broadway)
212-897-5353
$30- /room

Koreatown — Grammy Karaoka
23 W 32nd St (bet. 5th Ave. & Broadway)
212-629-7171
$40 /room

Koreatown — Karaoke Daet 35*
53 W. 35th St 2 Fl (bet. 5th & 6th Ave.)
646-473-0828
$4/h /person

Koreatown — Mnra Karaaka Lounga
11 W 32nd St. (bet. W 32nd & 33rd St.)
212-273-3413
$40- /room

Koreatown — MK
11 W. 32nd St 5 Fl (bet. 5th Ave. & B way)
212-564-3436
$40/h /room

Koreatown — Radio Star Karaaka
3 W. 35th St. (bet. 5th & 6th Ave.)
212-564-2520
$40 /room

Chelsea — Karaoke One7

They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing all the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-5pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice
28 W 17th St (bet. 5th & 6th Ave.)
212-675-3527 www.karaoke17.com
$2/song

Gramercy — Japas 27
359 3rd Ave. (bet. 26th & 27th St.)
212-889-2326
$10 /person

Gramercy — Music Story
34 32nd St 5 Fl (bet. Park Ave. S & Madison Ave.)
212-684-4244
$40 /room

West Village — Applin Restaurant
17 Waverly Pl (bet. Greene & Mercer St.)
212-473-9859
$10/cover /room

West Village — NEMO
54 E. 13th St (bet. B way & University Pl.)
212-477-1177
$8/h /person

East Village — Karaoke Cavn
5 E. 13th St. (bet. University Pl. & 5th Ave.)
646-250-5570
$35- /room

East Village — Planet Rose
219 Ave. A (bet. 13th & 14th St.)
212-353-8500
$2/song

East Village — Second on Second
27 2nd Ave (bet. 1st & 2nd St.)
212-473-2922
$30/h /room

East Village — Sing Sing (Ave. A)*

Among the newest and hottest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave. A (bet. 4th & 5th St.)
212-674-0700 www.karaokesingsing.com
$4-8/h per person

East Village — Sing Sing (St. Marks)*
SING-SING KARAOKE ST MARKS
Conveniently located on St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 18 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.)
212-387-7800 www.karaokesingsing.com
$4-8/h per person

East Village — U2 Karaoke Lounge
11 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-5250
$8/h

Lower Mhn — Asia Romn
40 Mulberry St (bet. Worth & Bayard St.)
212-385-1133
No charge

Lower Mhn — Mott Karaoke Lounge
43 Mott St. (bet. Worth & Bayard St.)
212-533-0004
min $30 /room

Brooklyn — 100 Fun
332 86th St (bet. 5th Ave. & Fort Hamilton Pkwy)
718-436-6883
$40/h /room

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120,000 songs in 16 different languages available. 20,000 English songs. Also Hindi and Thai songs that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 10 private rooms are all equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pads. Open 7 days! Check out our event calendar on the web
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718-563-0060 www.karaokeshaut.com
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St. Marks
9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.)
212-387-7800
Hours: Sun-Thu 1pm-4am, Fri & Sat 1pm-6am
Avenue A
81 Avenue A. (bet. 5th & 6th St.)
212-674-0700
Hours: Mon-Thu 6pm-4am, Fri Sat & Sun 4pm-6am

KAWAII in New York

By Julia Szabo

Cuteness In Full Bloom!

As Spring approaches, everyone anticipates the arrival of darling buds on trees. If only we could spend more time outdoors! Happily, there are many cute plants that bring nature indoors. They're compact enough to fit into the smallest apartment, and so low-maintenance that you don't need a green thumb to keep them thriving. Just add water and TLC!

Kawaii, Kyushu Style. Air Bonsai, the update on an ancient Japanese tradition, took off with a cute Kickstarter campaign.

The centuries-old tradition of bonsai – miniature tree cultivation – gets a thoroughly modern makeover with Air Bonsai, a tiny tree rooted in a ball of soil that floats several inches above what looks like a traditional planter, but is actually a magnetized "energy base." A cool Kickstarter campaign to raise crowdfunding ended on March 1 and far exceeded its goal, but if you missed it, don't worry – everyone will be able to buy an Air Bonsai soon enough! Learn more about availability and pricing at the website of Air Bonsai's home base in Kyushu: www.kickstarter.com/projects/1280002828/air-bonsai-create-your-little-star

Do you crave a landscaped garden, but lack the outdoor space? Bring the outside in with a Hanging Globe Terrarium from the Brooklyn Botanic Garden. These air plants require minimal care and upkeep – they gather all their nutrients from the air, so they don't need any soil. And you get to choose the decorative element! Options include natural bark and three shades of Reindeer Moss. If there's no space in your place to hang the terrarium, its flat-bottomed container lets you set it on a desk, table, shelf, or windowsill. BBG.org, $19.99

Ever heard of plantable cards? A cute concept by a company called Love Grows, these delightful greetings are blank inside, so you can write your own message – and they come with easy instructions on how to grow the seeds embedded in the recycled paper. Plant one and you'll be rewarded with a selection from among the following fetching flora: Five Spot, Candytuft, Baby Blue Eyes, Scarlet Flax, Siberian Wallflower, Zinnia, Sweet William Pinks, Corn Poppy, Tall Spurred Snapdragon, Catchfly, English Daisy, Glonosa Daisy, and Black-Eyed Susan. NYBG.org, $2

Julia Szabo Author and trend expert Julia Szabo has covered culture and style for *The New York Times*, *New York Post*, and *Vogue* among others. Follow her on Instagram @GetDressedChangeTheWorld.
Illustration by Annnah Jones

CARNEGIE HALL
Weill Music Institute

NEIGHBORHOOD CONCERT

Soh Daiko

Saturday, March 19 at 3 PM

With hard-driving rhythms, dynamic choreography, and high-energy performances, Japanese drumming collective Soh Daiko takes traditional *taiko* music into the 21st century.

LaGuardia Performing Arts Center
LaGuardia Community College | Mainstage Theatre
31-10 Thomson Avenue | Queens
(Alternate entrance at Building E on 47th Avenue and Van Dam Street)
RSVP required: laguardiaperformingarts.org
718-482-5151
7 E G M R | **Bus B62, Q32, Q39, Q60**

Public support for Neighborhood Concerts is provided by Council Member Helen Rosenthal

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carnegiehall.org/NeighborhoodConcerts
#CHinMyHood

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
460 Columbus Ave (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545 — Clothing

Upper East — Snigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-0275 — Accessories

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) — Clothing

Midtown East — Zero Halliburton
300 Madison Ave (at 42nd St.)
646-840-3800 — Accessories

Gramercy — Bradelis New York
86 Madison Ave (bet. 27th & 28th St.)
212-689-2223 — Lingerie

West Village — Yemak
321 1/2 Bleecker St (bet. Christopher & Grove)
212-807-0400 — Clothing

East Village — ARGOSY
42 E. 9th St. (bet. Ave. A & 1st Ave.)
212-677-7318 — Clothing

East Village — Local Clothing
32 E. 9th St (bet. 1st & 2nd Ave.)
212-777-0950 — Clothing

East Village — Patricia Field*
306 Bowery (bet. Houston & Bleecker St.)
212-966-4086 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-1443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Tribeca — Bitz Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.)
212-571-0803 — Clothing

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 6th & 5th Ave.)
212-968-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-5625 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1056 — Eyewear

Queens — Bradelis New York*
135-20 38th Ave. #HL 215 Flushing, NY 11354
718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652
877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.)
646-267-7162 — Toy

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.)
212-685-1410 — Book

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-627-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8132 — Manga

Midtown East — JHU Comic Books*
32 E. 32nd St. (bet. Park & Madison Ave.)
212-213-7088 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-302-8132 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-8322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0386 — Anime

West Village — AC Gears
66 E. 8th St. (bet. Broadway & University Pl.)
212-260-2288 — J Goods

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-8438 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040 — Video Rental

East Village — Toy Tokyo*
51 2nd Ave. (bet. 5th & 6th St.)
212-473-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.)
212-533-1039 — J Goods

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.)
212-219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354
347-436-1296 — Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501
516-294-4464 — Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650
201-944-5305 — Toy

TRADITIONAL

Midtown West — Kimono New York
1410 Broadway #2614 (bet. 38th & 39th St.)
212-869-8700 — Kimono

Midtown East — Minamoto Kitchoon*
509 Madison Ave. (bet. 52nd & 53rd St.)
212-486-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 13th St. (bet. 5th & 6th Ave.)
212-414-0720 — General

East Village — Makoto
97 3rd Ave. (bet. 12th & 13th St.)
212-475-5838 — Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston)
212-505-0232 — Kimono

Brooklyn — J+B Design*
300 7th St. (bet. 4th & 5th Ave.) — General

New Jersey — Mars New York
585 River Rd. Edgewater, NJ 07020
201-945-1134 — General

Japan — Japan Square
www.japansquare.com — General

Online — J-Life International, Inc
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866-539-5231 www.jlifeinternational.com — Home Decor

Online — Wuhan New York
www.wuhannyc.com
212-231-8162 — Towel

GALLERY

Upper West — Gallery Sakiko
165 W. 65th St. (bet. B'way & Amsterdam)
212-595-3203 — Gallery

Midtown East — Ronin Gallery*
425 Madison Ave. (at 49th St.)
212-688-0188 — Gallery

Chelsea — NYCoo Gallery
1133 Broadway #535 (bet. 25th & 26th St.)
212-360-1145 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-655-1035 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.)
212-957-4590 — Gallery

Lower Man — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244 — Gallery

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Queens — Gallery Gen
47-05 36th St. Long Island City, NY 11101
718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
950 5th Ave. (bet. 36th & 37th St.)
212-869-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 38th & 39th St.)
212-869-0500 — Other Goods

Midtown East — IPPOOO TEA
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0508 — Other Goods

Gramercy — Hannari
20-24 E. 20th St. (bet. Park & B'way)
212-475-7484 — Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker Sts.)
212-242-5351 — Other Goods

Lower Man — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway)
917-757-1081 — Other Goods

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575 Fort Lee, NJ 07024
201-600-8000 — Other Goods

Online — IKI Japan
www.ikijapan.com
650-598-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com
866-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sam Japanese Pottery*
950 Lexington Ave. (bet. 68th & 70th St.)
212-772-8243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-661-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. B'way)
212-587-9021

Queens — Seito New York*
4126 27th Street, Long Island City, NY 11101
718-472-5413

New Jersey — Kitchenware Central*
1635 Lemoine Ave., Fort Lee, NJ 07024
201-242-0003

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Recognize the box? Rohto has been looking at you from the shelves for over a century. If you haven't tried it yet, what are you waiting for?

You really don't have to get your eye as close to the bottle like this brave fellow.

Along with CoolMax, Rohto also offers Ice, Hydra, Cool and Relief, each with its own advantage, from allergy relief to mimicking natural tears.

Vol. 57 - MONO of the month

ROHTO Cool Max Eye Drops

When it comes to eye irritation, some people seem resigned to suffer through their discomfort. We are conditioned to carry around lip balm, hand moisturizer, hand sanitizer, and breath mints, yet many of us still neglect eye drops. This is senseless, because not only do our eyes greatly influence how we feel overall, but also how we appear to those around us. And thanks to Rohto, the leading global manufacturer of eye drops, including the uniquely cooling CoolMax series, we now have even more reasons to invest in and carry around eye drops.

Rohto has been making eye drops for over a century. Founded in 1886 in Osaka, Japan, the company first began as Shintendo Yasutami Yamada Pharmaceutical Company created by founder Yasutami Yamada. The name change to Rohto came about in 1909 when they introduced their first Rohto Eyedrops, which became a hugely successful product. "Rohto" was named after German ophthalmologist August von Rothmund, who was a mentor to Dr. Toyotaro Inoue – a leading authority in ophthalmology and early supporter of Rohto. The company eventually grew to such heights that it even purchased the Mentholatum Company – the legendary American health care company – in 1988.

Eye drops seem par for the course, but Rohto proves that not all of them are made alike. What makes their line of products so distinctive is the cooling sensation. Thanks to the proprietary Freshkick™ formula, these drops relieve irritation and soothe and comfort eyes for up to 8 hours. Also unique is the design of the bottle. Quite often, the main complaint that people have about eye drops is the potential to get it all over you – understandable because aiming anything into the eye can be distressing. But the bottle features a non-squirting, single drop dispenser – the only package of its kind on the market.

The relief from the Rohto Cool Max is immediately clear upon impact. The solution just feels good, and quickly takes away all of the discomfort that one may be feeling – whether caused by fatigue or the environment. The irritation is gone, and when looking in the mirror, it is clear that the drops have taken away redness and made the eye look whiter and clearer. And the feeling is addictive – the moment the liquid touches your eye, and you see how refreshed you look, you'll want to use it again.

Along with CoolMax, the lineup of Rohto products includes Rohto® Cool, which clears and brightens red, irritated eyes. Rohto® Ice is geared for multi-symptom relief, including soothing redness, refreshing and hydrating dry eyes, as well as countering itching and burning. Rohto® Relief takes care of seasonal itch and burn from pollen, dust and ragweed. And for those who require tear support, Rohto® Hydra restores moisture and relieves irritation by mimicking natural tears.

Considering all of the challenges of the city lifestyle, from environmental elements to social commitments, eye drops should be indispensable for most people. "Staying out late and not getting enough sleep can cause your eyes to become red and irritated," said Daniel Liberman, Senior Marketing Manager, Rohto of The Mentholatum Company. "Often referred to as the secret weapon of Hollywood makeup artists, Rohto Cooling Eye Drops are the world's favorite brand to whiten, brighten, and soothe your eyes."

ROHTO
www.rohtoeyedrops.com

Lifelong Hairstyle Partner

Shinji of SHAIR

Please tell us about your hair salon SHAIR

Its a small neighborhood hair salon in Greenwich Village Our four stylists are experienced and skilled to provide all hair services from cut and color to perm and treatment, but the most important aspect of the salon is its family-oriented friendliness

Could you elaborate on that espect?

I want to create a casual relaxed atmosphere that encourages customers to come back just to chat, or drink freshly brewed coffee and tea while taking a rest on the storefront bench It would be nice if I could open a coffee house next door!

What is your signature service?

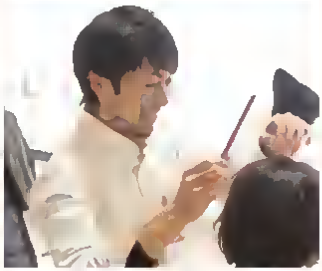
I like short hairstyles because they change peoples images with even tiny touches of cuts or curls But what I always keep in mind is how I can make my clients be customers for life My ultimate goal is to be a lifelong hairstylist for people For this reason, I spend time and effort in understanding what each customer really wants It's not an easy job and of course it can be hit or miss, but I consider this my lifetime aspiration.

What do you see for spring hair trends or styles?

We've seen a trend of the long bob, but I like to make it lighter and suggest a short bob cut just around the chin Also because springtime is still dry treatments and scalp care are recommended

How do you keep yourself healthy?

Eating well and laughing a lot, nothing more I work seven days a week so eating a lot is the only way I can burn off my stress



SHAIR dwells in the chic Greenwich Village neighborhood Owner/stylist, Shinji creates an oasis-like, inviting atmosphere that welcomes everyone

SHAIR
17A W Houston St., (On Bedford St bet 6th Ave & Downing St.) New York NY 10014
TEL 917-386-2830
www.shair.nyc

Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment prices for spas.

Coupon available at www.chopsticksny.com

Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2301 Broadway (at 108th St.) 212-663-0460 — $40-

Upper West — K's Salon
162 W 56th St. (bet. Amsterdam & Columbus Ave.) 212-832-8531 — $77-

Upper East — Michi*
206 E 60th St. (bet. 2nd & 3rd Ave.) 212-752-5225 — $50-

Upper East — Tokuyama Salon*

Whether experienced in the magazine or a fresh on shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's intimate gives a sense of serenity with this antique decoration.
230 E 63rd St (bet. 2nd & 3rd Ave.) 646-586-8565 www.tokuyamasalon.com — $90-

Upper East — Tomoko Shime Hair Salon*
171 E 92nd St. (bet. Lexington & 3rd Ave.) 212-722-5025 — $50-

Midtown West — Midoma Salon-Gallery
545 8th Ave (bet. 37th & 38th St.) 917-432-2967 — $100-

Midtown West — Mitzu Hair & Make-up
57 W. 57th St. #1204 (at 6th Ave.) 212-675-5380 — $135-

Midtown East — Belea New York
239 E 53rd St. (bet. 2nd & 3rd Ave.) 646-707-0050 — $50-

Midtown East — Eiji Salon
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) 212-308-3454 — $125-

Midtown East — Hair Mates Midtown*
114 E 40th St. (bet. Lexington & Park Ave.) 212-696-2630 — $55-

Midtown East — Hozuki Hair
328 E 53rd St. (bet. 1st & 2nd Ave.) 212-755-2923 — $38-

Midtown East — Hisako Salon*
233 E 50th St. (bet. 2nd & 3rd Ave.) 212-754-7540 — $80-

Midtown East — Mingle/SOHO New York
141 E 55th St. (bet. Lexington & 3rd Ave.) 212-759-2337 — $40- (SHNY)

Midtown East — Momotaro*
22 E 49th St. 2 Fl. (bet. Madison & 5th Ave.) 212-759-2332 — $70-

Midtown East — RH Plus Salon*
Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm.
Combination. First time clients will receive 10% off with coupon.
905 3rd Ave. 2 Fl. (bet. 49th & 50th St.) 212-644-8058 www.rhplussny.com — $50-

Midtown East — Salon Ishi
70 E 55th St. (bet. Park & Madison Ave.) 212-935-4744 — $57-

Midtown East — Salon Kinya
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) 212-576-1117 — $85-

Midtown East — Salon Wava
1028 2nd Ave. (at 54th St.) 212-355-7359 — $50-

Midtown East — T-Gardens New York
329 E 58th St. (bet. 1st & 2nd Ave.) 212-355-0108 — $70-

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) 212-605-4640 — $85-

Midtown East — Wave 55
1058 2nd Ave. (bet. 55th & 56th St.) 212-355-7359 — $80-

Midtown East — YUKIE Hair & Nail Salon
40 E. 58th St. (bet. Park & Madison Ave.) 212-702-9660 — $40-

Chelsea — Cowlicks Japan*
Cowlicks offers a full range of services: styling, color, conditioning treatments, perms, Japanese hair straightening and Shiatsu. [illegible] can drop off set your hectic day with relaxing hot towel & done in a mellow environment.
137 W 19th St. (bet. 5th & 7th Ave.) 212-367-2123 cowlicksjapan.com — $57

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) 347-623-2903 — $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) 212-989-2233 — $55-

Chelsea — Hoshi Coupe I
258 W 19th St. (bet. 7th & 8th Ave.) 212-255-0770 — $50-

Chelsea — KIWA Salon*
234 W 27th St. (bet. 7th & 8th Ave.) 212-620-3646 — $55-

Chelsea — Reiko's Hair & Makeup
258 W 15th St. (bet. 7th & 8th Ave.) 646-221-6317 — $50-

Gramercy — Hayato Bestia Salon & Academy
125 E. 23rd St., (bet. Park & Lex. Ave.) 3FL 646-623-9824 — $35-

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) 212-673-7373 — $70-

Gramercy — Ken Shigematsu
123 5th Ave. 2Fl. (bet. 19th & 20th St.) 646-234-1134 — $70-

Gramercy — Shinji 5th Ave Salon
123 5th Ave. 2Fl. (bet. 19th & 20th St.) 347-590-0600 — $40-

Gramercy — Warren-Tricomi
125 5th Ave. (bet. 19th & 20th St.) 212-262-9259 — $160-

West Village — GAROEN
323 W. 11th St. (bet. Greenwich & Washington) 212-647-8303 — $70-

West Village — Hair Moda
478 9th Ave. (bet. 11th & 12th St.) 646-351-9124 — $50-

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave) 212-473-5475 — $40-

East Village — 009
319 E. 9th St. (bet. 1st & 2nd Ave.) 212-677-2020 — $90-

East Village — Olala*
149 Ave. A (bet. 9th & 10th St.) 212-777-5252 — $50-

East Village — Hair by MIYU
204 E. 8th St. (bet. Cooper Sq. & 2nd Ave.) 917-405-9639 — $85-

East Village — Hair Date
325 Bowery (bet. 2nd & 3rd St.) 212-228-8381 — $50-

East Village — Hair Mates Downtown*
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-4812 — $45-

East Village — Hoshi Coupe II
214 E. 8th St. (bet. 2nd & 3rd Ave.) 212-505-0383 — $45-

East Village — [illegible] Salon*
77 E. 10th St. (bet. 3rd & 4th Ave.) 212-505-0537 — $45-

East Village — K2 Salon*
219 E. 10th St. (bet. 1st & 2nd Ave.) 212-260-5188 — $65-

East Village — KAMINOTECH*
150 2nd Ave. (bet. 9th & 10th St.) 212-388-8942 — $55-

East Village — Kiyora Salon*
15 E. 12th St. 2 Fl. (5th Ave. & Union Sq. Pl.) 212-414-4488 — $80-

East Village — Patricia Field*
308 Bowery (bet. Houston & Bleecker St.) 212-966-4068 — $60-

East Village — Pirka Salon*
233 E. 4th St. (bet. Ave. A & B) 212-673-6205 — $60-

East Village — O Hair*
19 Bleecker St. (bet. Bowery & Lafayette St.) 212-614-8723 — $68-

East Village — REBIRTH*
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304 E. 8th St. (bet. Ave. B & C) 212-677-1742 www.rebirthny.com — $90-

East Village — Redge Salon
263 E. 10th St. (bet. Ave. A & 1st Ave.) 212-777-3343 — $45-

East Village — SEI-TOMOKO 02
126 E 4th St. (bet. 1st & 2nd Ave.) 212-473-8320 — $40-

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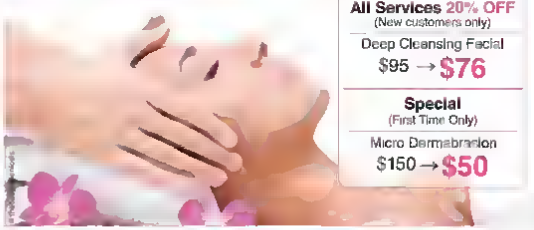

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22 East 1st St (bet. Bowery & 2nd Ave.) | $80-
212-254-0994 www.salonvijin.com

East Village — Shizen
627 E. 6th St. (bet. Ave. B & C) | $65-
212-777-2128

East Village — Takamichi Hair*
263 Bowery St. (bet. Houston & Stanton St.) | $120-
212-420-7979

East Village — Tokuyama Salon
627 E. 6th St. (bet. Ave. B & C) | $80-
212-260-7807

East Village — Yo-C Salon*

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available

225 E. 5th St. (bet. 2nd & 3rd Ave.) | $75-
212-625-0355 www.yo-casalon.com

Lower Mhn — Cocoro Salon
122 Ludlow St. (bet. Rivington & Delancey St.) | $65-
212-226-8388

Lower Mhn — Hazuki Hair Downtown
102 Suffolk St., (bet. Delancey & Rivington Sts.) | $40-
212-228-3450

Lower Mhn — Kaneko Salon
91 Clinton St. (bet. Rivington & Delancey St.) | $40-
212-260-3811

Tribeca — Lotus Salon North Moore
34 North Moore St. (bet. Varick & Hudson St.) | $80-
212-219-3535

Tribeca — Salon Musa
156 Sullivan St. (bet. Prince & Houston St.) | $75-
646-484-6033

Soho — Lotus Salon Prince St.
7 Prince St. (bet. Bowery & Elizabeth St.) | $80-
212-219-3283

Brooklyn — Cocoro Salon*
129 N 6th St (bet. 6th & 7th St.) | $60-
718-782 1186

Brooklyn — Commune at Krasi*
185 Roebling St. (bet. Grand & S1st St.) | $50-
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Long Island — LI Wave

LI Wave is a cozy hair salon staffed with experienced stylists training in Japan and New York. LI wave provides hair cut Japanese Super Straight Perm ($200+) as well as other services. Mention Chopsticks NY and get 20% discount. New customers only

18 Haven Ave. 2Fl. Port Washington, NY 11050 | $40-
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Westchester — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 | $55-
914-948-0216

Westchester — Hair Studio NAKA*
267 Halstead Ave. Harrison, NY 10528 | $65-
914-939-0045

Westchester — Momotaro*
2 Spencer PL 2 Fl. Scarsdale, NY 10583 | $60-
914-472-5697

Westchester — Salon Susen
13 E. Hartsdale Ave. Hartsdale, NY 10530 | $40-
914-946-7475

New Jersey — Akane Salon*
2024 Center Ave. Fort Lee, NJ 07024 | $40-
201-461-8644

New Jersey — Katsuko Salon*
2035 Lemoine Ave. Bsmt. Fort Lee, NJ 07024 | $60-
201-585-5595

New Jersey — Michi Beauty Salon
595 River Rd. Edgewater, NJ 07020 | $50-
201-941 1989

New Jersey — Salon Oasis*
170 Main St. Fort Lee, NJ 07024 | $50-
201-242-0554

New Jersey — Tosh Hair Supreme*
1550 Lemoine Ave. Fort Lee, NJ 07024 | $45-
201-461 3537

Connecticut — Hiro's Hair Salon*
280 Railroad Ave. Greenwich, CT 06830 | $85-
203-661-1620

SPA

Midtown West — Pumat Lasar
26 W 38th St. 8th Fl (bet. 6th & 6th St.) | 30 shots
212-302-0038 | $45-

Midtown West — Salon de Tokyo*
200 W 57th St. #1309 (bet. 7th Ave & Broadway) | $70-
212-757-2187

Midtown West — SHIZUKA New York
7 W 51st St. 6 Fl. (bet. 5th & 6th Ave.) | $65-
212-614-7400

Midtown West — Spa Karen NY
15 W 44th St. 10 Fl. (bet. 5th & 6th Ave.) | $80-
212-729-3521

Midtown East — Hana Ony Spa*
208 E 60th St. (bet. 2nd & 3rd Ave.) | $100-
212-752-5225

Midtown East — Herbal Fairy Wellness Spa
333 E. 45th St. (bet. 1st & 2nd Ave.) | $80
212-268-3968 | /60min

Midtown East — MOONFLOWER SPA*
9 E.41st St. 3 Fl. (bet. Madison & 5th Ave.) | $75-
212-683-8728

Midtown East — Spa Mertier
1014 2nd Ave. (bet. 53rd & 54th St.) | $40-
646-751-6758

Koreatown — Aura Wellness Spa
46 W 33rd St. (bet. 5th Ave. & Broadway) | $130-
212-695-3558

Koreatown — YAK SON HOUSE*
38 W 32nd St. 601 (bet. Broadway & 5th Ave.) | $150-
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646-536-6003 www.blinglash.com

Chelsea — Excy Laser Hair Removal*
143 W. 28th St. (bet. 6th & 7th Ave.) | $30-
212-695-1188

Chelsea — Fabylous Living
145 W. 28th St. 11 Fl. (bet. 6th & 7th Ave.) | $100-
212-274-0558

Chelsea — Mist Beauty
145 W. 28th St. 5 Fl. (bet. 6th & 7th Ave.) | $45-
212-643-3447

Chelsea — New York Electrolysis
10 E. 23rd St. suite 220 (bet. 5th and Park Ave.) | $50-
212-673-4350

Chelsea — Supple Spa
55 W 19th St. 2 Fl. (bet. 5th & 6th Ave.) | $65
212 323-5348

Gramercy — RouGe NYC
201 E. 23rd St. (bet. 2nd & 3rd Ave.) | $25
646-707-3504

East Village — TAMAGO Skincare
236 E. 13th St. (bet. 2nd & 3rd Ave.) | $48
212-505-1595

Lower Mhn — Cotton Beauty Center
121 Baxter St. (bet. Canal & Hester St.) | $35
212-941 7118

Lower Mhn — Facial Spa
170-172 Canal St. (bet. Mott & Elizabeth St.) | $38-
212 925-5114

Lower Mhn — Lucky Island
148 Mott St. (Broome & Grand St.) | $45-
212-226-6328

Lower Mhn — KSS BEAUTY SPA

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187 Centre St. (bet. Canal & Hester St.) | $30-
212-966-9531 www.kssbeautyspa.com

Lower Mhn — Spring Thyme Wellness Spa
40 Exchange Pl. #812 (William & Broad St.) | $48
212 385-4873

Queens — Spa Castle
131 10 11th Ave. College Point, NY 11356 | $35
718-939-6300

New Jersey — Hiro's Day Spa
45 Franklin Ave. Ridgewood, NJ 07450 | $70
201 445-1911

New Jersey — King SPA Fitness
321 Commercial Ave. Palisades Park, NJ 07650 | $45
201 947 8955

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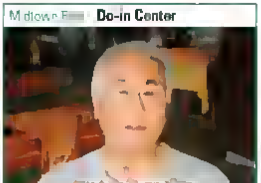
973-951-2538

Midtown West — Osaka Health Spa 46
37 W. 46th St. 3 Fl (bet. 5th & 6th Ave.) — $120 /60min
212-575-1303

Midtown West — Salon de Tokyo*
200 W. 57th St. #1308 (at 7th Ave.) — $70 /60min
212-757-2187

Midtown East — Do-in Center



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Midtown East — Base NY LLC
19 E. 41st St. #2 (bet. Madison & 5th Ave.) — $65 /50min
212-213-5151

Midtown East — Herbal Fairy Wellness Spa
333 E. 46th St. Lobby O (bet. 1st & 2nd Ave.) — $80 /60min
212-286-3588

Midtown East — iDo Holistic Center*
22 E. 48th St. 3rd Fl (bet. Madison & 5th Ave.) — $50-
212-838-2800

Midtown East — Kenkado Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) — $80 /60min
212-980-0088

Chelsea — Cowhicks Japan*
137 W. 19th St. (bet. 5th & 7th Ave.) — $45 /30min
212-967-2123

East Village — Keisy
229 E. 9th St. 2 Fl (bet. 2nd & 3rd Ave.) — $45 /60min
212-253-6171

Lower Mhn — Health Trail CD
23 Fl St 2 Fl (bet. Mott & Doyers St.) — $48 /60min
212-406-2212

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl (bet. Broadway & Crosby St.) — $55 /50min
212-625-8998

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St. 2 Fl Nutley NJ 07110 — $90 /60min
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Midtown West — Nihon Medical Healthcare (Manhattan 44)
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Midtown West — Vital Balance Healing Center
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212-246-7588 www.yamaguchi-acupuncture.com

Midtown East — Acumed Center*
150 E. 56th St. #10 (bet. 3rd & Lexington Ave.) — $90 /60min
212-842-8477

Midtown East — Amy Natura Center
137 E. 47th St. 1 Fl (3rd & Lexington Ave.) — $80 /visit
212-317-2720

Midtown East — Love & Compassion
124 E. 40th St. 12th Fl. (bet. Lexington & Park Av.) — $160 /120min
212-242-9701

Chelsea — SuHu Natural Health
1 Union Sq. W. #715 (at E. 14th St.) — $90 /visit
212-691-8281

Soho — Mushin Acupuncture*
50 Greene St. 2Fl (bet. Broome & Grand St.) — $75 & up
347-625-7242

Queens — Chen Gui
133-47 Sanford Ave. #1G Flushing, NY 11355 — $80 /45min
718-961-7222

Long Island — Kimura Acupuncture
99 Willis Ave. Williston Park, NY 11596 — $80/acu $40/ear
516-882-1232

New Jersey — Dr. Hong
6135 Bergenline Ave. #3 West NY, NJ 07093 — $70 /30min
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Upper East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Madison Ave.) — Cosmetic Surgery
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Upper East — Mika Heyashi, DPM, PC*
350 Lexington Ave. #501 (at 40th St.) — Foot&Ankle Surgery
212-682-0043

Midtown West — Anshin Medical Health Care
39 W. 44th St. #303 (bet. 5th & 6th Ave.) — General Clinic
212-730-8010

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) — General Clinic
212-575-8910

Midtown East — Haruyo Fujiwaki PhD
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212-850-8266 www.dentalserenity.us — Dentist

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.)
212-683-2118 — General Clinic

Midtown East — Midtown Dental Group
156 E. 55th St. #301 (bet. Lex. & 3rd Ave.)
212-754-5595 — Dentist

Midtown East — Morledge Medical
150 E. 58th St. 11Fl (at Lexington Ave.)
212-583-2830 — Clinic

Midtown East — Nihon Medical Healthcare (Manhattan 55)
305 East 55th St., Suite #102 (bet. 1st & 2nd Ave.)
212-532-8910 — General Clinic

Chelsea — Haruna Miyamoto SW
354 W. 18th St. #3C (bet. 8th & 9th Ave.)
347-403-3508 — Social Worker

Gramercy — Astor Smile Dental
191 3rd Ave. (at 17th St.)
212-254-0888 — Dentist

Gramercy — Heritage Wellness
110 E. 23rd St. (bet. Park & Lexington)
888-382-8328 — Medicine

Queens — Herbal Healing Traditions*
30-18 30th Dr. 2nd Fl Astoria, NY 11102
888-882-8328 — Chinese Medicine

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater, NJ 07020
201-943-4040 — General Clinic

New Jersey — Japanese Women's Center
870 Palisade Ave. 3 Fl Teaneck, NJ 07666
201-747-2264 — OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024
201-344-1008 — OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E. 61st St. (bet. Park & Lexington)
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Midtown East — Dr. Louis T. Colvano
461 3rd Ave. (bet. 32nd & 33rd St.)
212-369-5490

Midtown East — Herode Chiropractic
15 E. 40th St. #901 (bet. Madison & 5th Ave.)
212-360-8031 — $80 /visit

OTHER

Upper West — Gaia Holistic Health*
20 W. 64th St. #2nd (bet. W. 63rd & 64th St.)
212-799-9711

Midtown East — Pilin Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) — $100 /60min
347-806-4896

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 — Personal-Trainer
917-889-8670

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Let's Celebrate Hinamatsuri for Grownups!

One of my favorite Japanese observances is Hinamatsuri, or Girls' Day. Celebrated each year on March 3rd, this special day is a time for Japanese people to pray for the health and happiness of girls in the hopes that they will grow up gracefully. When I think of Hinamatsuri, images of elaborate displays of dolls, diamond-shaped rice cakes called hishi-mochi and amazake, a traditional beverage made from fermented rice, immediately come to mind.

Although amazake literally means "sweet sake," it's a non-alcoholic beverage. Sake Samurai, Chizuko Nikawa-Helton, wants to expand the tradition of Hinamatsuri by celebrating Girls' Day with alcohol – a kind of Hinamatsuri for grownups! The founder of Sake Discoveries, a company that introduces Japanese sake brands to the U.S., she selected four different sake brands for me to sample.

My first taste was of *Amabuki Junmai Ginjo*. This sake is made of strawberry yeast through a secret process that's protected by the Tokyo University of Agriculture. I enjoyed the juicy texture and it's easy to drink. Nikawa-Helton recommends pairing this with prosciutto and other cold meats.

Next I tried *Himezen Junmai*. "Hime" means "princess," so it's the perfect choice for Girls' Day! I immediately tasted the burst of sweetness, and although the flavor is like ume, there are no plums in this sake.

My favorite of the bunch does have plums, *Umeshu* by Nanbu Bijin. The mature taste is unlike any plum sake I've ever had. The brewery has a special patent to produce this umeshu, which is made from 100% koji rice, giving it a natural sweetness with no added sugar. Its beautiful pink color comes from the skin of locally grown green plums.

Finally, *Kodakara Yuzu* made by Tatenokawa Brewery. The incredible aroma enhances the bold and citrusy flavor, which lingers on the tongue. You can have this sake chilled, on the rocks, or with club soda, but it's also surprisingly good served warm.

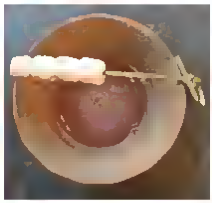
In fact, all of these sakes are versatile enough to be enjoyed warm, cold, or in a cocktail. While these brands of sake can be described as "feminine," anyone can enjoy them, especially people who don't drink a lot of alcohol or aren't familiar with sake. With this excellent lineup, everyone can enjoy Hinamatsuri for grownups!

—Reported by *Susan Hamaker*

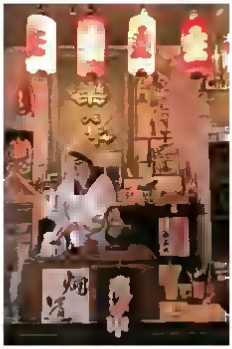
Info www.sakejourneys.com, www.sakediscoveries.com

Celebrate Hinamatsuri with these four delicious sake brands recommended by Nikawa-Helton.

These lovely urushi lacquerware and elegant cut glass sake cups are perfect for enjoying Hinamatsuri sake.



Nikawa-Helton developed a sake cocktail "Strawberry Feelin'" with warmed Amabuki Junmai Ginjo, strawberry liqueur and marshmallows. It is available at Juban (207 10th Ave., NYC) for weekend brunch.

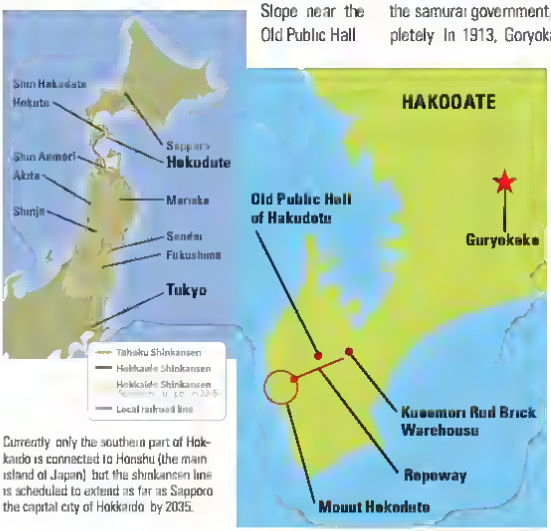


Every Saturday from 11pm-2am Nikawa-Helton promotes sake culture by serving warm sake at "Sake Caliente" at AZASU (49 Clinton St., NYC).

Hakodate:
Gate City to the Great Northern Island

Located at about 41-45 degrees north in latitude Hokkaido is the northernmost island in Japan, and its beautiful nature unique culture, and amazing local food attract tourists from all over the world Today it is accessible by air and train, but starting this month the travel time from Tokyo to the island has been shortened tremendously thanks to the new Hokkaido shinkansen (bullet train) The gate city, Hakodate, situated on the southern tip of the island, is already a popular destination among Japanese, but it's relatively unknown outside Japan

Surrounded by ocean, Hakodate was a fishery town and an important port city for centuries Even before Japan abandoned its policy of isolation at the end of the Edo period (1603-1868), Hakodate—along with two other port cities, Yokohama and Nagasaki—was allowed to be open to foreign trade The Motomachi area still shows Western influences today The Old British Consulate the Old Public Hall of Hakodate Ward, and the Hakodate Russian Orthodox Church are great examples of how this small city in the north was thriving some 100 years ago When you visit Motomachi, don't forget to savor 'soft cream " a type of fluffy-textured ice cream made with exquisite Hokkaido milk, on the Hachiman-Zaka Slope near the Old Public Hall



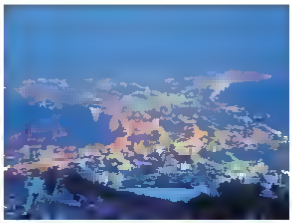
Currently only the southern part of Hokkaido is connected to Honshu (the main island of Japan) but the shinkansen line is scheduled to extend as far as Sapporo the capital city of Hokkaido by 2035.

Since Hakodate was a port city there were many warehouses for shipping businesses The Kanemori Red Brick Warehouse has been transformed into a chic commercial complex, serving as shopping mall and event hall. It plays a central role in the whole bay area, which is one of the most popular tourist destinations in the city attracting as many as two million people per year This area is wonderful not only for shopping but also for immersing yourself in an atmosphere from a century ago Nighttime is even more magnificent The beautifully lit waterfront area creates an exotic and retro mood, with reflections all over the ocean

Goryokaku, a peaceful park with beautiful flowers thousands of cherry trees end gardens attracts both locals and tourists alike But it was originally built as a castle-citadel by the Tokugawa shogunate the last samurai-controlled government for protection from possible Russian attacks Unlike conventional Japanese castles and fortresses, Goryokaku is star-shaped, influenced by a French design Two years after its completion in 1866 it became the site of the last battle between the Tokugawa Shogunate army and the new government army, known as Battle of Hakodate or the Battle of Goryokaku (1868-69) This battle concluded in the defeat of the samurai government ending Tokugawa power completely In 1913, Goryokaku was opened to the public as a park

Finally no one can leave Hakodate without seeing a beautiful view of the entire city from the top of Mount Hakodate Hailed as a million-dollar view, the illuminated city with its reflection in the ocean water is breathtaking

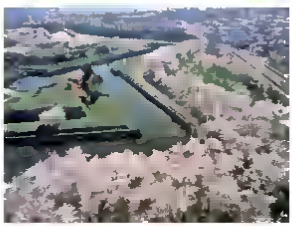
The Tohoku/Hokkaido shinkansen runs at a maximum speed of 160mph and takes you from Tokyo to this century-old international port city in just four hours



The unique geography of Hakodate creates a magnificent night view The best spot to appreciate the view is atop Mount Hakodate (1 095 feet high)

With a beautiful combination of blue-gray siding and yellow trim the Old Public Hall of Hakodate Ward is an example of Western-style architecture The hall stands on a hill overlooking a panoramic view of Hakodate Bay

Built in the late nineteenth century, the Kanemori Red Brick Warehouse has been turned into a chic commercial facility



This unique pentagon-shaped fortress was where the samurai fought their last battle in Japan's Boshin War Today it is a beautiful park.

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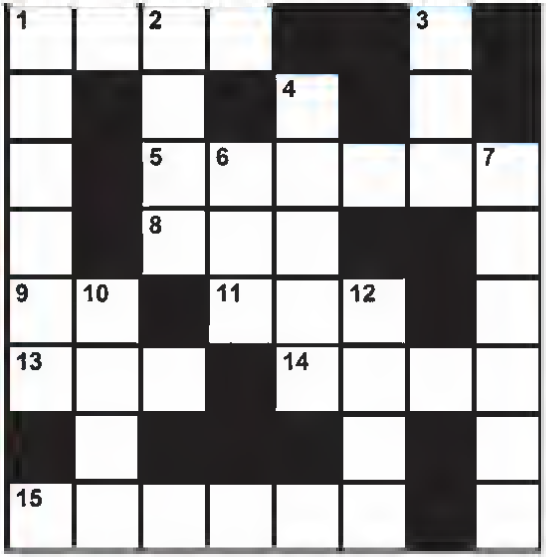
Japanese CROSSWORD



Across

1. Soybean curd that is a good source of protein for vegetarians
5. "Staircase" and "horror story" are both pronounced _____ in Japanese
8. ___ (sea urchin) is a popular sushi topping
9. Eye(s) in Japanese
11. The art and craft of folding paper is __gami
13. Casual way to refer to oneself (instead of using "I") that is used only by men
14. _____zuke is a rice dish with savory toppings and tea poured over it
15. I-adjective * meaning "tasty"

Down

1. A word that is used to emphasize adjectives, meaning "very much," "extremely," or "highly"
2. While kimono means traditional Japanese clothing, Western-style clothing is called yo_____
3. "Red" in Japanese
4. "Yellow" in Japanese
6. Like "that" and "those," this word is used to point out something far from the speaker
7. A noun meaning "diagonal"
10. I-adjective meaning "high ranking" or "distinguished"
12. This word, meaning "market," is pronounced the same way as the word meaning "one"

*Japanese has two forms of adjectives. I-adjective and na adjective. The dictionary form of the former ends with a sound "i" while the latter ends with "na". They conjugate in different ways.

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School Guide

The following is a list of schools where you can learn Japanese culture.

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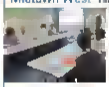
LANGUAGE

Upper West — Friends Academy* — Japanese
310 W 100rd St. (bet. West end Ave. & Riverside Dr) 212-635-6535

Upper West — Japan ICU Foundation — Japanese
475 Avenue de Dr #439 (bet 119th & 120th Sts.) 212-870-3386

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.) 212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W 29th St 14 Fl. (bet. 7th & 8th Ave.) 646-345-3777

Midtown West — The Nippon Club/Japan Foundation NY — Japanese

JF Japanese Language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W. 57th St (bet. 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.) 212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or reg stration fees.
50 E. 42nd St. #900 (at Madison Ave.) 212-661-7903 www.hillslearning.com

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave #300 (bet. 40th & 41st St.) 212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St (bet. 1st & 2nd Ave.) 212-715-1258

Midtown East — Language House — Japanese
211 E 43rd St #1108 (bet. 2nd & 3rd Ave.) 212-513-5466

Midtown East — PC Tech* — Japanese
317 Madison Ave. #900 (at 42nd St.) 212-808-4754

Midtown East — Renaart New York — Japanese
216 E 45th St. 17 Fl. (bet. 2nd & 3rd Ave.) 212-697-8700

Chelsea — ABC Language Exchange* — Japanese
146 W 23th St #5E (bet. 6th & 7th Ave.) 212 563-7580

Chelsea — Tanri* — Japanese
43A W 13th St. (bet. 5th & 6th Ave.) 212-645-2900

West Village — NYU-SCPS — Japanese
7 E 12th St (bet. University Pl & 5th Ave.) 212-998-7150

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) 212-219-0553

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington NY 11050 516-833-5745

Long Island — Long Island Japanese Culture Center* — Japanese
2 Heaven Ave Ste. 23F & Studio LL 1 Port Washing 516-551-4907

Westchester — Go!NihonGo Language — Japanese
PO Box 33 White Plains NY 10605 914-255-5286

Purchase — Keio Academy of New York

Each summer, Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Participants experience their unique bilingual bi-cultural learning environment.
3 College Rd Purchase NY 10577 914-701-3454 www.keio.edu — Japanese

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla NY 10595 914-606-6830

New Jersey — Iroha Nihongo* — Japanese
8 West Hayview Ave Englewood Cliffs NJ 201-947-4632

New Jersey — R/Langn Learning Center* — Japanese
2460 Lemoine Ave #104 & 105 Fort Lee NJ 201-347-4707

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and/or dual lessons are available on and off the premises as well as via Skype.
304 Main St. 2nd Fl Fort Lee NJ 07024 201-461-5133 www.jasnfnj.com — Japanese

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W 60th St #6K (bet Broadway & Columbus) 212-757-6748

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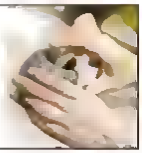

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"~NI IKITAI DESU"
[meaning] I want to go
[usage] In case you like to go to a specific place but you don't know where it's located try using this phrase. Just put the name of the place in the beginning of the sentence just like "Tokyo ni ikitai desu."

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Upper West — **Seikou Shodo** — Calligraphy
315 W 61th St (at West End Ave.)
212-247-2585

Upper West — **Sogetsu Ikebana School** — Ikebana
201 W 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — **Urasenke Chanoyu Ctr** — Sado
153 E 55th St (bet. 3rd & Lexington Ave.)
212-988-6161

Midtown West — **Ellies NewYork Floral Design** — Ikebana
15 W 44th St. 11 Fl (bet. 5th & 6th St.)
212-661-3696

Midtown West — **NIHONWASOU USA** — Kimono
1410 Broadway #2611 (bet. 38th & 39th St.)
212-869-0500

Midtown West — **The Nippon Club** — Sado
145 W 57th St (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — **N.Y. Toge Kyoshitsu*** — Pottery

N.Y. Toge Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1984. They teach traditional ceramics aesthetics and functionality of toge. 2.5 hour trial class is $45. Unlimited studio use for open studio members.

5 W 30th St., 3 Fl (bet. Broadway & 5th Ave.)
212-206-1711 www.nytoge.com

Midtown East — **Lotus Books and Gifts** — Ikebana
151 E 57th St, 3 Fl (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — **Ikebana Flowers New York** — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-206-0768

Lower Mhn — **Tahemon Calligraphy Class** — Calligraphy
31 Bond St (bet. Bowery & Lafayette St.)
917-573-2192

Soho — **Kimaaa House** — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — **Nosho-kai Ryukyu Dance School** — Odoro
242 17A Oak Park Dr. Douglaston NY 11362
718-631-2637

Japan — **Ohara School** — Ikebana
OharaNYC@aol.com
201-365-0353

MARTIAL ARTS

Upper West — **Aikido Up Here** — Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.)
646-453-8700

Upper West — **O-Dojo** — Karate
1941 Broadway #205 (bet. 60th & 61st St.)
212-537-6441

Upper West — **Kohushi Buda Institute*** — Judo
332 Riverside Dr (bet. 105th & 106th St.)
646-876-7054

Upper West — **Shonnryu Matsubayashi*** — Karate
131 W 72nd St. #2R (bet. Columbus & Amsterdam Ave.)
212-875-9929

Upper West — **Shotohan Karate-Do NY** — Karate
248 W 60th St. (bet. Amsterdam & 10th Ave.)
212-765-5500

Upper West — **UWS Kenshihai Karate*** — Karate
928 Columbus Ave (bet. 105th & 106th St.)
212-222-1172

Upper East — **Aikido Shohn Onjn** — Aikido
350 E 92nd St (at 1st Ave) 646-509-8212

Upper East — **NEMMAA Kaizen Karate** — Karate
1786 3rd Ave (at 99th St) 212-828-5678

Upper East — **WTKO Hnnbu Oojo** — Karate
206 E 63rd St (bet 2nd & 3rd Ave.) 212 207 1307

Midtown West — **New York Budokn** — Kendo
520 8th Ave 18 Fl (bet 36th & 37th St) 917-921 1580

Midtown West — **Shinjunbukan New York*** — Karate
939 8th Ave #307 (bet. 55th & 56th St) 917-400-5163

Midtown West — **Shinkyokushinkai NY** — Karate
520 8th Ave. 16th Fl (bet. 36th & 37th St.) 646-235-0293

Midtown West — **Shorinji Kempo Midtown** — Karate
500 8th Ave (bet. 35th & 36th St) 646-752-4488

Midtown West — **World Oyama Karate** — Karate
35 W 31st St 6 Fl (bet 5th Ave & Broadway) 212-629-7708

Midtown East — **Knnshukncn Karate** — Karate
YMCA 224 E 47th St. (bet 2nd & 3rd Ave) 212 756-8300

Midtown East — **KYOKUSHIN KARATE*** — Karate
215 Madison Ave., 5 Fl (at 39th St.) 212-947 3334

Midtown East — **Ruknsu Budo Oojo** — Mix
25-36 Parsons Blvd. 347 746-1037

Midtown East — **Shido Gnkuin** — Kendo
205 Madison Ave 5th fl (bet. 39th & 40th St.) 630-414-6644

Chelsea — **New York Aikikai*** — Aikido
142 W 15th St 2 Fl (bet 6th & 7th Ave) 212-242-6246

Chelsea — **U S Budo Kai-Knn*** — Mix
110 W 14th St 2 Fl (bet 6th & 7th Ave) 212-807 7336

Chelsea — **World Sndo Knrate*** — Karate
61 W 23rd St. 2 Fl (bet. 5th & 6th Ave) 212-924-0511

East Village — **Karate Honmn Dojo** — Karate
58 E 11th St 5 Fl (bet. Broadway & University) 212-505-3956

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
596 Broadway Bsmt. (at Bond St.) 212-943-1310

East Village — **Shorinji Kempo Downtown** — Karate
64 E 4th St. 3rd Fl (bet 2nd Ave & Bowery) 347 277-4361

Tribeca — **Ken Zen Institutn** — Kendo
54 Thomas St (bet. Church St & W Broadway) 212-406-8104

Tribeca — **Oishi Judo Club*** — Judo
547 Greenwich St (bet Vandam & Charlton St) 212-966-6850

Brooklyn — **Aikido of Park Slope** — Aikido
555 5th Ave. (at 15th St) 718-788-5932

Queens — **School of Taqutsu** — Mix
475 Onderdonk Ave Ridgewood, NY 11385 917-443-7036

Long Island — **NY Snn Ten Knrate** — Karate
1370A Majors Path Southampton NY 11968 631 396-4220

Long Island — **Katayanagi Shotokan Karate** — Karate

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539 Port Washington Blvd 2nd Floor Port Washington NY 11050 516-330-2369 www.pwshotokan.com

New Jersey — **Kokushikn Judn *** — Judo
24-28 Fair Lawn Ave Fair Lawn NJ 07410 201 797-8966

New Jersey — **KYOKUSHIN KARATE NJ Branch** — Karate
360 Old River Rd 2 Fl Edgewater NJ 07020 212 947 3334

OTHER

Upper West — **Columbia Univ** — Music
2960 Broadway (at 116th St) 212-854-7403

Upper East — **Saori Weaving Arts** — Other School
227 E 67th St (bet. 2nd & 3rd Ave) 212 722-2685

Midtown West — **OencnCatNY** — Dance
www.dancecatny.com

Midtown West — **Harlymn Ballet** — Dance
56-60 W 38th St 3rd Fl (bet. 5th & 6th Ave) 347-451-1801

Midtown West — **The Nippon Club** — Dance
145 W 57th St (bet. 6th & 7th Ave) 212-581-2223

Midtown West — **Toho Shoji N.Y.*** — Jewelry Making
350 7th Ave (bet. 30th & 31st St.) 212-563-7465

Midtown East — **SOBA Mnking** — Cooking

Soba Making Lesson Every Sunday Session 12/2 2:30pm This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands-on of soba making. Contact Mr Kotani at world_wide_soba_ny43@yahoo.co.jp
130 3rd Ave 2 Fl (at 51st St) www.worldwide-soba.com

Midtown East — **The OOJO*** — Other School
255 Madison Ave 5 Fl (at 39th St) 212-347-3334

Chelsea — **Snchiyo Ito & Onnce Co** — Dance
405 W 23rd St #4G (at 9th Ave) 212-627 0265

Chelsea — **Toko Kyudojn** — Other School
118 W 22nd St 9th Fl (9th & 7th Aves) 212-513-0935

Brooklyn — **Ramen Clnss** — Cooking

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95 Montrose Ave (bet. Lorimer St & Manhattan Ave) RamenClassBbf@gmail.com

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Brooklyn Ball Factory 95 Montrose Avenue, Brooklyn NY 11206

ASIA

P. 40 **Asian Travel**

Malaysia

In this tropical country, tourists witness a harmonious mix of Malay, Chinese and Indian cultures as well as dynamic nature and exciting cuisines.

P. 42 **Asian Beauty + Health**

Turmeric

Often used in Southeast Asian cooking, turmeric is a proper herbal remedy with many wonderful health benefits. Learn about the power of this root vegetable.

P. 43 **Asian Restaurant Review**

Songkran Thai Kitchen

The authentic Thai restaurant redefines "authenticity" by serving their dishes according to New York's four seasons.

BUCKET LIST TRAVEL: MALAYSIA

Malaysia has been a popular destination for some time now, and has attracted many repeat visitors thanks to its impeccable balance of modern lifestyle and beautiful natural settings. Is it now the right opportunity for you to go for the first time, or go back to see how things have changed? With the help of Yani at the local **Tourism Malaysia** bureau, we've culled together the most up-to-date information for those interested in going there.

Malaysia is actually separated by the South China Sea, as it is located partly on a peninsula of the Asian mainland and partly on the northern third of the island of Borneo. The western side, which shares a border with Thailand, is connected by a causeway and a bridge (dubbed the 'second link') to neighboring Singapore, and has coastlines on the South China Sea and the Straits of Malacca. In contrast, the East side shares borders with Brunei and Indonesia. Malaysia's tropical climate keeps things hot and humid all year round, but be aware that October to March is monsoon season, which can affect the waters along the Eastern Coast. But overall, rain is sporadic and only happens for a brief period of time during a given day.

Getting There. Commercial travel to Malaysia is thriving, so there are many flights to choose from. Feel free to splurge, but there are also very good options for low-cost flights. The US dollar goes a long way in Malaysia due to the currency exchange (about 4.3 Ringgit to $1 USD as of this writing), so local flights, hotels, and restaurants are affordable, even at the five-star level. Once there, the bus and train system is quite useful for getting around the country, and because English is widely spoken, it is very easy to communicate your needs and questions.

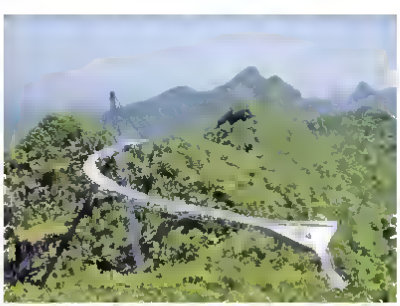
Multicultural Haven. One of the unforgettable aspects of Malaysia is the local society. The harmonious mix of Malay, Chinese and Indian cultures is a delight to witness, and there is a range of cuisines, colorful festivities, and ethnic dances. If you want to come during especially festive times, consider the holidays of Eid ul-Fitri (Muslim, around June/July), Chinese New Year (around February), Thaipusam (Hindu, around January / February), Wesak Day (Buddha's birthday, late May), Tadau Kaamatan (indigenous Harvest festival, late May) and National Day (Aug 31).

Natural Paradise. There are not only beautiful islands and beaches, but also historical monuments and natural landmarks. Malaysia has a total of about 878 islands, and **Taman Negara** national park is home to the oldest tropical rainforest in the world. East Malaysia (Borneo) offers nature excursions that present wildlife including orangutans and Proboscis monkeys. Take in breathtaking vistas from locations like the top of **Mount Kinabalu** (the highest peak on the Crocker Range). And if you're lucky, you may see a Rafflesia – the largest flower in the world – that blooms unpredictably throughout the year.

From Kuala Lumpur to the Beach. For first timers, choosing the country's capital city as your home base would be a great start. **Kuala Lumpur** is a famously food-obsessed city, and the nasi lemak – the national dish of rice cooked in coconut milk and accompanied with a variety of garnishes and wrapped in a banana leaf – alone comes in countless variations because of the diverse cultures. While you eat your way through Malay, Chinese, and Indian dishes, you can explore sights such as the Petronas Twin Towers, which was until recently the tallest buildings in the world. At night, the city has no shortage of bars and clubs. And make sure to take a day trip to Melaka, a historical city that was once colonized by the Portuguese, Dutch, and British, and is home to historical sites like A'Famosa and St. Paul's Church.

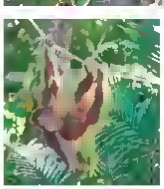
For the most immersive beach experience, head to **Langkawi Island** at the northernmost tip of the country. Beautiful beaches adorn the coastline here, and there are many historical / mystical landmarks to visit, including the famous Eagle structure in the Kuah district, the Lake of the Pregnant Maiden which promotes fertility, and Mahsuri's tomb, which apparently cursed the area for 7 generations (though the curse is expired now!). And there's plenty of duty-free shopping as well, so you can bring home lots of mementos of your time here.

Tourism Malaysia
www.tourism.gov.my



Cap off any visit to Langkawi Island with a walk along their Sky Bridge. A truly unforgettable stroll through nature

The Petronas Twin Towers, the crowning achievement of the Kuala Lumpur City Centre. A great landmark to find your bearings day or night.



You can't take this fellow home, but Orangutans are just one among many species that you may get to spy during your trip

Timeless, Tasteful Thai Style with Tui Pranich

Designer Tui Pranich was born in Thailand and educated in New York. He's been traveling the world his entire life, and it shows in his elegant, timeless interior designs, which embrace style elements from all over the globe. Naturally, his spaces have Thai flavor too! Here, the acclaimed designer whose creations have been featured in Architectural Digest and Departures magazines, shares with Chopsticks readers a few insider tips so anyone may decorate with timeless Thai style.

How has the interior style of your native Thailand influenced your design aesthetic?

Tui Pranich(TP): I grew up with an appreciation of the decorative arts that Thailand has always been known for: splendid silks, beautiful teak furniture, and bronzeware. Today, these items are found in New York's most stylish spaces – such as Setai Club and Spa on Broad Street, which I designed using hard and soft goods from Thailand. Some pieces from my Tui Lifestyle collection is made in Thailand. But you don't have to be Asian to appreciate Thai style. A lot of very high-end brands are doing their manufacturing in Thailand. It's the design world's best-kept secret.

Are there some elements of Thai style that work better in a New York apartment than others?

TP: In Thailand, we tend to use a lot of bright colors, such as orange and gold. But New York is mainly about neutral colors - so here, we decorate with vibrant Thai-style colors as occasional accents. For example, when designing draperies for a neutral interior, I like to use brightly-colored silks by Jim Thompson, which are made in Thailand. In warm climates that are similar to Thailand, such as Florida, brighter colors are used more throughout the home, not only for draperies, but upholstery too.

If someone wanted to travel to Thailand to buy furniture, what should they keep in mind?

TP: Keep in mind that a lot of Thai furniture is quite small by Western standards, here in America, our furnishings tend to be big. Carefully measure your existing furniture before you travel, so that what you buy overseas will work with the scale of what you already have in your home. Many times, travelers have been heartbroken when a beautiful item of Thai teak furniture didn't fit into their apartment when it was shipped home!

You have homes in New York City and Miami; your New York place is a loft condo in the landmark Benk Building. Can someone who doesn't live in a grand, historic space still have a great-looking home?

TP: Absolutely! The key is to create your own style. Look through the design magazines, go to museums and galleries, clubs and restaurants, and discover what you like. Don't try to copy other people's style. When you create your own, your space will be personal and unique to you - that is great style.

You have an impressive art collection, including work by Jeff Koons, David Hockney, Alex Katz, Yoshitomo Nara, Frank Stella, and Tom Wesselman, among many others. What is your advice about living with art?

TP: Have good art or no art. Go to art fairs such as Art Basel to be inspired by great new talent. But don't buy art as decoration. Art should not match your furniture – I think that's wrong. Art is its own individual thing. Find out what you like, and buy yourself one piece that you love every year. You will find that art can change the appearance of your space. If you hang a small artwork over a large sofa, this makes the room look smaller. Use reverse psychology and hang a large artwork over the sofa, even if you have a small space – it will actually make the room feel bigger.

Thailand-born Cornell University-educated designer Tui Pranich is known internationally for his elegant interiors and timeless sense of style. His 30-year career includes design projects for billionaires, pop stars, film celebrities and royalty.

Tui Pranich & Associates
900 Biscayne Blvd. Miami, FL, 33132
www.tuipranichdesign.com

Tui Lifestyle Furniture NYC SoHo
156 Wooster St. New York, NY 10012

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A GOLDEN BULLET FOR HEALTH AND BEAUTY: TURMERIC

—Reported by *Julia Szabo*

Turmeric, the root of the rhizomatous curcuma longa plant and a close cousin of ginger root, has been a key ingredient in Indian cooking for centuries – it's what gives curry that signature yellow hue. But turmeric has much more to offer than just great flavor and golden color. In fact, turmeric is a proper herbal remedy with many wonderful health benefits.

According to Dr. Josh Axe, author of The Real Food Diet Cookbook, "Turmeric is arguably the most powerful herb on the planet at fighting and potentially reversing disease." The active ingredient of turmeric is called curcumin. As Dr. Axe explains, "A number of studies have even reported that using curcumin is more advantageous than certain prescription drugs." There's no way anyone could possibly get the therapeutic dose of curcumin from turmeric alone, to reap these health benefits, a daily curcumin supplement is needed. But the extra effort is worthwhile, for curcumin has powerful healing properties.

Sofie Al/Shutterstock.com

Due to its anti-inflammatory property, curcumin helps in the management of chronic pain and rheumatoid arthritis. A boost to the immune system, curcumin's impressive antioxidant properties make it an effective weapon in the war against cancer – it actually kills cancer cells. What's more, curcumin is better at slowing and preventing blood clots than aspirin – and is as effective as Prozac at managing mild depression. Curcumin is also very good for brain health and increases memory function, thus preventing cognitive decline. It's no accident that India has the lowest rate of Alzheimer's disease in the world, because Indian people eat turmeric in some form every single day.

Naturally antiseptic, turmeric also has many practical applications for people who don't require medication. Did you burn yourself while cooking curry? Get fast relief by preparing a mixture of turmeric and aloe vera gel. Apply this soothing mixture directly to the burn, and enjoy its soothing and healing effects immediately.

When you feel good, you look good – so the improved wellness we experience after taking turmeric also results in a healthier appearance. But here's yet another use for this amazing spice: it's a beauty treatment too! As women age, whiskers frequently appear on the face, where they are least wanted. Try this homemade facial scrub to inhibit facial hair growth: mix turmeric powder with chickpea flour and water to form a facial scrub. Apply every day, and you'll notice results after about a month. Finally, for acne-prone people of all ages: turmeric powder combined with a few drops of water and lemon juice to form a paste is a blemish remedy that's safe to apply to the affected area. Leave the paste on for 15 minutes, then gently wash it away with plain water. Repeat as often as necessary. Just remember to keep at least one extra jar of turmeric on hand, so you won't run out - with so many beneficial uses, it's a wise investment in your daily health and beauty routine.

Two Versatile Turmeric Dressings

The easiest way to take turmeric on a regular basis is to incorporate it into your every day diet. Make dressings or sauces with turmeric and pour it over your favorite salad, tofu, and even meat or fish.

Creamy Turmeric Dressing

Ingredients

- ❑ 1/2 tbsp turmeric ❑ 1/2 tsp salt
- ❑ 2 tbsp milk ❑ 2 tbsp mayonnaise
- ❑ 1/2 cup plain yogurt

Directions

1. Dissolve turmeric and salt in milk
2. Add mayonnaise and plain yogurt and stir well

Spicy Turmeric Dressing

Ingredients

- ❑ 1 tsp turmeric ❑ 1/2 tsp salt ❑ 1/2 tsp black pepper
- ❑ 1 tbsp honey ❑ 3 tbsp minced onion 1/4 cup extra virgin olive oil ❑ 1/2 lemon juiced

Directions

1. Mince onion 2. Thoroughly mix turmeric, salt, black pepper and honey
3. Add olive oil and vinegar and stir well until oil and vinegar blend
4. Add minced onion

WITH A "SONGKRAN" IN MY HEART

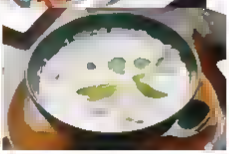
SONGKRAN THAI KITCHEN

The Songkran Thai Kitchen in Chelsea, New York takes its name from the traditional Thai festival celebrating New Year's Day every year in April. In doing so, the restaurant declares its passion for and celebration of family-style Thai cuisine that most folks give it credit for. Its menu is regularly adapted to suit the city's seasons, allowing the restaurant to showcase an impressive variety of Thai dishes that other restaurants normally don't. Currently a part of their winter menu, the *Yen-Ta-4* is a hearty, spicy-sour soup with mixed seafood, fish balls, fried tofu, and thin noodles providing a delicious, relaxing way to get your mind off the bitter cold.

Other items include its nine signature dishes, including the "Side Walk," or *Krapow Gai Kai Dow*, consisting of delectable ground chicken with string beans, onion, basil, and fresh chili served with a fried crispy-tender egg. The dish, as a whole, is a wonderful initiation into Thai cuisine for the whole family to enjoy. It contains just the right amount of mild spiciness for the uninitiated taste palate. Appetizers include dumplings, a succulent and juicy mixture of chicken, pork, and shrimp, and the *Chicken or Steak Satay*, skewers of marinated goodness. Happy hour normally occurs between five and eight, starting with a $5 glass of wine, as well as beer towers served from the cultural belief that no one should ever drink alone. If you're looking for a nice, cozy atmosphere to settle into and relax, Songkran Thai Kitchen's small environment successfully recreates the unity of family that "Songkran" is all about.

Songkran Thai Kitchen
330 8th Ave. (bet. 26th & 27th Sts.), New York, NY 10001 | TEL 212 239-8792 | www.songkrankitchennyc.com
Mon-Fri 11:30 am– 11 pm Sat & Sun 12 pm– 11 pm

The mildly spicy "Side Walk" is one of Songkran's signature dishes. But in Thailand, you can find this delicious course everywhere.



With a touch of sourness, hearty and refreshing *Tom Ka* (Coconut Milk Soup) is a perfect dish when you are warming up on a cold winter day.

One of the most popular appetizers, the *Chicken or Steak Satay*, has an intoxicating flavor.

The atmosphere in Songkran is as lively as their dishes.

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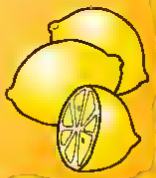
www.chopsticksny.com

GRANDMA'S TIPS
Helpful and eco-friendly tips that have been handed down from generation to generation.

How to Clean a Cutting Board After Preparing Fish

In order to get rid of the smell after preparing fish, rub the cutting board with salt and scrub with a sponge and cold water. Do not use hot water for this. It causes the opposite effect. In case the salt and scrub method does not take away the smell, rub the salt into the cutting board with the cut side of a lemon and scrub in a circular motion.



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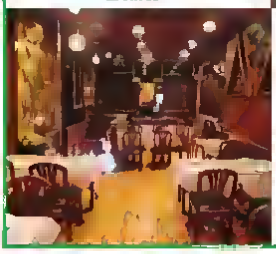

Two Convenient Locations
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Chinatown
106 Bayard St.
(corner of Baxter St.)
212-349-3132

Theater District
244 W. 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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212-759-8260
$33

Phoenix Garden
Midtown East
242 E 40th St (bet. 2nd & 3rd Ave.)
212-683-8988
$20

Buddha Bodai
Chinatown
77 Mulberry St (bet. Bayard & Canal Sts.)
212-233-2821
$0

Golden Unicorn*
Lower Mhn
18 E Broadway (bet. Market & Catherine St.)
212-941-0911
$20

Himalayan Yak Restaurant*
Queens
72-20 Roosevelt Ave, Jackson Heights NY 11372
718-779-1118
$15

KOREAN

HAN BAT*
Koreatown
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5588
$15

HANGAWI*
Koreatown
12 E 32nd St (bet. 5th & Madison Ave.)
212-213-0077
$40

Hyo Dong Gak*
Koreatown
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167
$20

Madangsui*
Koreatown
35 W 35th St (bet. 5th & 6th Ave.)
212-564-3333
$30

Seoul Garden
Koreatown
34 W 32nd St (bet. 5th Ave. & Broadway)
212-736-9002
$20

Dokebi*
Brooklyn
189 Grand St (bet. Driggs & Bedford Ave.)
718-752-1424
$25

KOREANA*
Queens
136-20 38th Ave, Flushing NY 11354
718-713-0252
$25

Dotori Kimchi*
New Jersey
1430 Bergen Blvd, Fort Lee NJ 07024
201-956-3597
$15

Myung Dong Noodle House*
New Jersey
2013 Lemoine Ave, Fort Lee, NJ 07024
201-592-6300
$12

THAI

@NINE*
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532 9th Ave (bet 42nd & 43rd St.)
212-265-4491
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Chai Thai Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef Anon first creates Northern Thai homestyle cooking meals with an international twist.
330 9th Ave (at W 55th St.)
212-707-0778
$18

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Midtown West
244 W 48th St (bet. Broadway & 8th Ave.)
212-582-3392
$25

Yum Yum 3*
Midtown West
655 9th Ave (at 46th St.)
212-956-0638
$15

Pongsri Chelsea
Chelsea
115 W 23rd St (bet. 6th & 7th Ave.)
212-645-8806
$20

SONGKRAN
Chelsea
330 9th Ave (bet. 29th & 27th Sts.)
212-253-0792
$0

Bangkok 2 Thai*
Gramercy
349 1st Ave (bet. 20th & 21st St.)
212-473-4480
$14

Soi 30 Thai Cooking*
Gramercy
430 3rd Ave (at 30th St.)
212-481-5211
$16

Than Thai Cuisine
Gramercy
17 E 31st St (bet. Madison & 5th Ave.)
212-213-3773
$15

THAINY*
Gramercy
384 3rd Ave (at 29th St.)
212-696-2080
$13

Toon Thai Cafe*
Gramercy
435 Park Ave. S (bet. 29th & 30th St.)
212-684-6968
$25

Tue Thai Food*
West Village
3 Greenwich Ave (6th Ave. & Christopher St.)
212-929-8888
$20

Pongsri Chinatown
Lower Mhn
106 Bayard St (at Baxter St.)
212-349-3132
$20

Chai Thai Kitchen*
Brooklyn
124 N 6th St (at Berry St.)
718-599-5489
$16

Skylce*
Brooklyn
63 5th Ave. (at St Marks Ave.)
718-230-0910
$15

Absolute Thai Homemade*
New Jersey
644 Anderson Ave., Cliffside Park NJ 07010
201-941-2290
$13

VIETNAMESE

PHO32 & SHABU*
Koreatown
2 W 32nd St (bet. 5th Ave. & Broadway)
212-695-0853
$20

NiU Noodle House*
Gramercy
15 Greenwich Avenue (bet. 10th & Christopher St)
212-488-3368
$20

Saigon Market
West Village
93 University Pl (bet. 11th & 12th St.)
212-982-3981
$25

Paris Restaurant*
Lower Mhn
113 Mott St (bet. Henry & Canal St.)
212-226-7221
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Exhibition

March 2-17 FREE

Kimo-Kawa (Ugly-Cute)

skrl art prjct

skrl art prjct will be presenting "*Kimo-Kawa*" featuring work by Akira Ikezoe, Reina Kubota, and Kanako Nose at the Ground Floor Gallery in Park Slope, Brooklyn. "Kimo-kawa" is a combination of two distinct slang words in Japanese: *kimochiwaru*, meaning "ugly, unpleasant or disgusting" and *kawaii*, meaning "cute, lovely or charming". In this exhibition, kimo-kawa combines these contradictions and creates a liminal zone: an object, person, or character that is both cute and repulsive. Opening reception will be held on Mar. 11.

Location: The Ground Floor Gallery
343 5th St., (bet. 5th & 6th Aves.), Brooklyn, NY 11215
TEL: 646-801-3338 / www.skrlart.com

March 12-19 FREE

Celestial Realms: Japanese Artworks of Divine Constitution

The Nippon Gallery at the Nippon Club

"Celestial Realms: Japanese Artworks of Divine Constitution", celebrates accomplished and recognized artists in the fields of cloisonné enamels, metalwork, ceramics, art lacquer, painting, basketry, carving, and textiles. Buddhist and Shinto sculpture and ritual objects will be paid homage with the important exhibition "Kamakura" at The Asia Society. "Divinely constituted" animals of legend will also be featured in a dynamic display. An illustrative lecture by Hollis Goodall, Curator of Japanese Art at The Los Angeles County Museum of Art, will complement the exhibition on Monday, March 14. The special lecture is free but reservation is required. RSVP at yhonda@nipponclub.org.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.), 7th Fl.
New York, NY 10019
TEL: 212-581-2223 / www.nipponclub.org

Performance

March 6 FREE

3.11 Japan's Earthquake Memorial Charity Concert

Japanese Christian Church of NJ (JCCNJ)

The Japanese Christian Church of NJ will be hosting a charity concert to support the 3.11 victims. All donations will be sent to OasisLife Care, a volunteer organization established by Oasis Chapel Rifu Christ Church located in Miyagi, Japan. The concert will feature the prominent The SymphoNYChorus, a faith-based community of vocalists and instrumentalists committed to sharing peace through musical creativity. The concert will also feature Maiko Souda, Soprano Singer; Elizabeth Fujita, Violinist, and the Ridgewood Japanese Woman's Choir.

Location: 120 East Pleasant Ave., (bet. Elm and Byrne Sts.)
Maywood, NJ 07607
TEL: 201-712-9833 / www.jccofnj.org

March 9 FREE

Marina Iwao and Yurika Mihara in Concert

Pianists Marina Iwao and Yurika Mihara will present a duo recital titled "Spring: Season of the Sakura" at JAA (Japanese American Association) Hall. The program will feature much-beloved Japanese songs, many of which will likely be familiar and accessible to members of the audience. All are welcome to join for an enjoyable concert of Japanese favorites. The performance will be offered free of charge.

Location: JAA Hall, Japanese American Association of New York
49 W. 45th St., (bet. 5th & 6th Aves.), 11th Fl., New York, NY 10036
yurimarinpiano@gmail.com

March 14

WagakkiBand Live in NY- AKATSUKI

Irving Plaza

The WagakkiBand is an 8 piece band that fuses rock music with traditional Japanese poetry and music. Front woman Yuko Suzuhana performs "shigin" a poetry recitation rooted in Japanese traditional performing arts. The other seven members play on traditional Japanese musical instruments: wagakki, shamisen, koto, taiko, and shakuhachi. Their latest single "Hangaki no Yaiba" is the theme song for the popular anime *Attack on Titan* and their single "Senbonzakura" has over 33 million views on Youtube. "Akatsuki", meaning "dawn" or "new beginning", is the lead track from their newest album. Tickets are available via Ticketmaster.

Location: 17 Irving Pl., (bet. 15th and 16th Sts.)
New York, NY 10003
TEL: 212-777-6800 / www.irvingplaza.com

March 26 FREE

11th Annual Concert of Japanese Heritage Instrumental Music

Institute for Medieval Japanese Studies (IMJS)

The IMJS and Japanese Heritage Initiatives at Columbia University presents its 11th Annual Concert of Japanese Heritage Music. The concert will feature Hitomi Nakamura (hichiriki), Takeshi Sasamoto (ryuteki), Mayumi Miyata (sho), Hidejiro Honjo (shamisen), Fuyuhiko Sasaki (harp & kugo), Columbia University Gagaku Instrumental Ensemble, and others. The concert will include classical Japanese musical pieces such as Etenraku and Goshoraku (jo and kyu) along contemporary pieces inspired by poetry and paintings. The concert is free and open to the public but registration is required for seating purposes.

Location: Miller Theater at Columbia University
2960 Broadway, (at 116th St.), New York, NY 10027
TEL: 212-854-7403
www.medievaljapanesestudies.org

Lecture/Festival/ Film/Workshop

March 4-10

Yasujiro Ozu's *Late Spring* Restoration Screening

Film Forum

Yasujiro Ozu is a legendary film director known for his shomin-geki (films about everyday people). A new 4K restoration of Ozu's *Late Spring* (1949), starring Setsuko Hara, will be screened at the Film Forum for one week only. *Late Spring* centers around a young woman in post-war Japan taking care of her absent-minded father, being pestered into marriage by her aunt and friend. Setsuko Hara's performance and Ozu's unique filming style make *Late Spring* a classic.

Location: 209 W. Houston St., (bet. 6th Ave. and Varick St.)
New York, NY 10014
TEL: 212-727-8110 / www.filmforum.org

March 14

Calligraphy Workshop and Exhibition

Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society, where young children through high school aged kids can receive Japanese language instruction, there will be a calligraphy workshop. There will be two separate sessions. Anyone interested in Japanese culture, from elementary school age kids to adults, is warmly invited to join. Reservations are required in advance via telephone or email.

Location: 310 W. 103rd St., (bet. West End Ave. & Riverside Dr.)
New York, NY, 10025
TEL: 212-935-8535 / www.japaneseschool.org

March 15

Travel Japanese Workshop

The Japanese Foundation/The Nippon Club

The Japanese Foundation, New York will be hosting a travel Japanese workshop to teach future travelers essential traveling vocabulary and phrases in Japanese through fun activities. Attendees will learn simple greetings, how to order food at a restaurant using simple terms, shopping phrases, and how to tell your destination to a taxi driver or station agent. Attendees will also learn Japanese customs and useful travel information. Reservation is necessary. RSVP to jpcourse@jfny.org and include name, phone number, e-mail address, and Japanese language proficiency level.

Location: The Nippon Club
145 W. 57th St., (bet. 6th and 7th Aves.), New York, NY 10019
www.jfny.org

March 18-

Naomi Kawase *Sweet Bean* U.S. Premiere

Lincoln Plaza Cinemas

Acclaimed Japanese director Naomi Kawase's newest film *Sweet Bean*, is a poignant and exquisite intergenerational drama about three characters finding connections in the most unexpected ways. It begins with a introverted loner Sentaro (Matoshi Nagase) who runs a "dorayaki" shop (pancakes filled with sweet bean paste) in the suburbs of Tokyo. A 76 year old Tokue (Kirin Kiki) persistently asks Sentaro to work in his shop and eventually he accepts. The acceptance is the start of change for Sentaro. Tokue and Wakana (a regular at the shop) as they begin to open their hearts to reveal old wounds and painful secrets.

Location: 1888 Broadway, (bet. W. 62nd and W. 63rd Sts.)
New York, NY 10023
TEL: 212-757-0359 / www.lincolnplazacinema.com

March 27

Salon Series No. 54 "Yoin" Resonance in Japanese Music, Dance and Literature

Sachiyo Ito & Company

Inspired by Salon Series' 2014 theme "Ma"(special concept of time and space in Japanese culture), the idea of "Yoin," (resonance) and its importance in Japanese literature and performing arts will be investigated through music, dance and poetry. John Stevenson will discuss the resonance in haiku and its influence on Western poetry while James Schlefer will talk about resonance in Japanese music. Schlefer will play his shakuhachi piece, to which Sachiyo Ito will dance. The program will conclude with improvisational dance and music by Ito and Schlefer on a haiku composed by Stevenson.

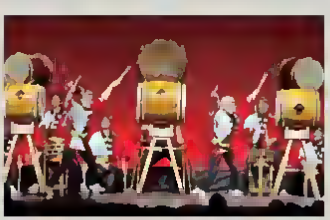
Location: Tsuri Cultural Institute
43A W. 13th St. (bet. 5th & 6th Aves.), New York, NY 10011
www.dancejapan.com / sachiyoito@verizon.net
TEL: 212-627-0265

Event Feature

March 19

Neighborhood Concert: Soh Daiko

Carnegie Hall / LaGuardia Performing Arts Center



Carnegie Hall celebrates its 40th year of partnering with local community organizations to present free Neighborhood Concerts at various locations around the five boroughs of New York City. These performances feature exceptional main-stage artists as well as exciting rising stars from classical, jazz, and world music. Neighborhood Concerts, which are open to all, tap into the pulse of diverse communities across the city and bring local residents together to share in the joy of music.

On Mar. 19, New York-based drumming collective Soh Daiko will bring its unique style of traditional Japanese taiko drumming to the Mainstage Theatre at LaGuardia Community College's Performing Arts Center. Selections to be performed include Japanese Shinto music and taiko compositions as well as original arrangements composed by the members of Soh Daiko. With a variety of visual elements, dynamic choreography, and impressive athleticism, Soh Daiko's high-energy performances are exhilarating. Tickets are free, but reservations are required in advance online or via phone.

Location: LaGuardia Performing Arts Center
31-10 Thomson Ave., (bet. 31st & Van Dam Sts.)
Long Island City, NY 11101
TEL: 718-482-5151 / www.laguardiaperformingarts.org

Event

March 8 FREE

TOGETHER FOR 3.11

Fellowship for Japan

At the fifth anniversary of 3.11 Japan's Earthquake and Tsunami, a Memorial Ceremony will be held with guest speakers including the Consul General of Japan in New York, survivors, local support organizations and more. Five years after the tragedy, many of the stricken regions

are being restored but 68 000 people still live in temporary housing In order to encourage victims who are still suffering from the devastation and help their recovery people get together listen to those voices of the survivors through video recordings and pray together Admission is free and donations for Japan Relief are accepted. All profits will be used to support relief in Northeastern Japan's affected areas Memorial ceremony will take place from 4 45 6 pm

Location: First Church of Christ, Scientist
10 W 68th St., (at Central Park West), New York, NY 10023
www.nycago.org/Organs/NYC/html/FirstCS.html

March 10-12

Japan Week 2016

Japan National Tourism Organization

Sponsored by the Japan National Tourism Organization Japan Week returns to New York for its fifth straight year In honor of the new Hokkaido Shinkansen as well as the fifth anniversary of the Great East Japan Earthquake this year s event will focus on the natural and man-made wonders that visitors can experience in the Hokkaido and Northern Tohoku regions of Japan Among the many attractions will be a special exhibition on kaiten zushi or conveyor belt sushi which is very popular in Japan

Location: Vanderbilt Hall, Grand Central Terminal
Info. www.japanweek.us

March 11–13

Aomori Fair in New York

Sunrise Mart

All locations of Japanese grocery store Sunrise Mart including the East Village Soho, and Midtown will be hosting an Aomori Fair featuring regional products from Aomori Prefecture in Japan Guests can sample local specialties such as fresh caramel senbei (rice crackers) hand-crafted yogurt drink healthy mulberry tea, balsamic apples, black garlic apple juice miso marinated mackerel and shiokara (salt cured squid) A representative from Aomori Prefecture will be on hand to offer demonstrations and answer questions at a different Sunrise Mart store each day

Locations: 4 Stuyvesant St., (bet. 2nd & 3rd Aves.), 2nd Fl
New York, NY 10003

494 Broome St., (bet Wooster St & W Broadway)
New York, NY 10013

12 E 41st St., (bet Madison & 5th Aves.), New York, NY 10017

March 13

Japan ICU Study Abroad Orientation

Japan ICU Foundation

Japan International Christian University is Japan's premier four year liberal college and university that offers students a bilingual (English-Japanese) and global education in an international setting Japan ICU's President Junko Hibiya will be in New York in March to give a presentation about study abroad opportunities These include graduate undergraduate one-year exchange and summer language programs All interested high school and college students as well as parents counselors professors alumni and friends are welcome to attend Make a reservation at mflanigan@jicuf.org

Location: 475 Riverside Dr., (bet. 119th and 120th Sts.), Suite #439
New York NY 10115
TEL. 212-870-3386 / www.jicuf.org

Happenings

Free Shochu- or Whisky-base Highball

AZASU

AZASU sumo wrestling concept izakaya is offering a special Facebook promotion throughout the month of March Guests who check into the restaurant on Facebook and either include a photo of their food with the check-in (anything is ok) or get a Like for their check-in will receive a free highball cocktail upon showing their Facebook post to the staff The highball is available with either a shochu base or a whisky base

Location: 49 Clinton St., (bet. Rivington & Stanton Sts.)
New York NY 10002
TEL. 212-777-7069 / www.azasunyc.com

Complimentary Keratin Hair Treatment

Belea New York

Japanese style hair salon Belea New York which opened last April in Midtown is offering a special promotion exclusively for Chopsticks NY readers The first five readers who make an appointment for a cut or color will receive a complimentary Vital Shot Concentrate Keratin Treatment service (Reg $25) to revitalize and rejuvenate their hair A single concentrated treatment of keratin rebuilds and repairs strands restoring radiance, softness and shine Be sure to mention Chopsticks NY upon making your reservation.

Location: 239 E. 53rd St., (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 646-707-0050 / www.beleany.com

Specially Priced Balayage Highlights

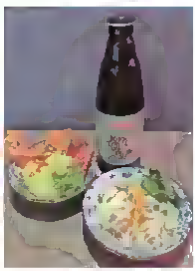
Hair by MIYU

A hairstylist with over 20 years experience Miyu Asakawa has worked with private clients celebrities and fashion shows. Her goal is to bring out the beauty in all her clients, believing that everyone should love their hair She is offering a special promotion for a cut and color featuring the popular balayage technique in which dye is painted on the hair to create natural-looking highlights. Normally $250, it is available for $150 until Mar 31

Location: 204 E. 6th St
(bet 2nd Ave. & Cooper Sq.)
New York, NY 10003
TEL. 917-405-6639

Free Wasabi Guacamole with Order

Okiway



Located in Bushwick Japanese fusion izakaya Okiway specializes in delicious creative and playful Japanese and Japanese-Mexican dishes that can be enjoyed in a relaxing convivial atmosphere This March, Okiway is introducing a variety of wasabi-based dishes Guests who order Wasabi Bear and Taco Wasabi will receive a complimentary serving of Wasabi Guacamole one per table This offer is exclusively available to Chopsticks NY readers so be sure to mention Chopsticks NY

Location. 1006 Flushing Ave., (bet Noll St. & Wilson Ave.)
Brooklyn, NY 11237
TEL. 718-417-1091 / www.okiwaynyc.com

Free Dessert with Facebook Check-In

Yakiniku Futago

Japanese restaurant Futago which specializes in yakiniku (Japanese style barbecue) featuring carefully selected high quality meats is conducting a Facebook promotion through the end of March Guests checking into the restaurant on Facebook will receive a complimentary dessert of the day upon showing their check-in to the staff Futago is also offering a special Seasonal Prix

Five Course at three levels $70, $100, and $150 The recommended $100 course features Wagyu special toro sushi, made from marbled Japanese beef as well as a variety of delicious delicacies

Location: 37 W 17th St., (bet 5th & 6th Aves.), New York, NY 10011
TEL 212-620-0225 / www yakiniku-futago.com

$99 In-Home Massage Special
Madison Healing Arts

Madison Healing Arts provides traditional Thai massage treatments and a variety of massage services and classes They are offering a special in-house massage service at a discount price until the end of March For a reduced price of $99 (Reg $140) customers can enjoy a 60 minute massage from a choice of Thai Yoga, a combination of Thai massage styles, Sports or Deep-Tissue massages This offer is only available for Manhattan residents Reservations must be made between 12 pm and 8 pm by phone

Location. 280 Madison Ave., (bet 39th & 40th Sts.)
New York, NY 10016
TEL 646-481-8722 / www nyc-thaimassage.com

20% Off Sweets for Chopsticks NY Readers
KULU Desserts

KULU Desserts provides a wide variety of traditional and Asian fusion sweets including crepes bubble tea Hong Kong style sweet soups and more KULU Desserts uses fresh ingredients daily to produce healthy, low calorie desserts without losing the flavor Through the end of March customers who mention Chopsticks NY and check in at KULU Desserts on Facebook at purchase will receive a 20% discount on their purchase

Locations: 123 W 3rd St
(bet Macdougal and W 4th Sts.)
New York NY 10012
TEL 212-658 0865
806 62nd St, Brooklyn, NY 11220
TEL 718 680-2818
37-06 Prince St., Flushing, NY 11354
TEL 718 886 3302

86-55 Broadway Elmhurst NY 11373
www.kuludesserts.com

Free Mineral Treatment for New Patients
Dental Serenity

Dental Serenity of Manhattan offers services in general dentistry cosmetic dentistry and more This March, new patients can receive a free mineral treatment to strengthen the tooth enamel when they receive a dental examination, x-rays and cleaning With flexible payment options with or without insurance Dental Serenity works closely with its patients to help maintain a healthy smile

Location: 515 Madison Ave., (at 53rd St.), Suite # 1225
New York, NY 10022
TEL 212-858-9266
www dentalserenity us

Free Tree Ring Plain Rusk
BAUM'S SHO

BAUM S SHO a Japanese bakery opened in South Williamsburg in January with a variety of exceptional hand crafted cakes made from high quality ingredients BAUM S SHO main feature is the traditional German tree ring cake or baumkuchen composed of 30 layers This unique cake can be bought at the store and online This March BAUM S SHO will give a free serving of Tree Ring Plain Rusk ($6 value) with a purchase of a slice or a whole Baumkuchen cake when you mention "Chopsticks NY"

Location. 88 S 8th St., (bet. S. 9th and Berry Sts.)
Brooklyn, NY 11249
TEL 347 599 1861
www.baums-sho.com

Premium Sweet Potato Shochu Special
Komasa Jyozo / Tomi Jazz

Tomi Jazz a midnight jazz bar in Midtown will be offering Kura no Shikon (premium sweet potato shochu by Komasa Jyozo) during the month of March Crafted with premium sweet potatoes made by an award winning potato grower using locally made rice koji, this shochu goes through an aging process that helps it mature into a well-rounded taste Enjoy a glass of Kura no Shikon for $5 from 5 30-7 30 pm and for $8 after 7 30 pm (Reg $10) during the campaign period

Location. 239 E. 53rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL 646 497 1254

DEAL OF THE MONTH

15 FREE Tickets to the New York International Auto Show

March 25-April 3

Jacob Javits Center

The 2016 New York International Auto Show is North America's first and largest attended auto show dating back to 1900 This 2016, nearly 1 000 cars and trucks will be showcased featuring cutting edge design and extraordinary innovation The event will also display the world's automakers newest vehicles and latest futuristic concept cars Some of the latest models that have been debuted before in the show are the 2016 Hyundai Tucson Infiniti QX50 2016 Chevrolet Spark and the 2016 Jaguar XF One of the newest models to confirm its debut at the New York International Auto Show is the 2017 Buick Encore The Buick is a popular car brand from China which also made a debut at the 2016 Detroit Auto Show Apart from fancy cars there has been virtual tour booths and special performances Chopsticks NY will be giving away tickets to 15 lucky readers to attend this exciting event. Email auto chopsticksny@gmail com with "Auto Show" in the subject line by Mar 13 for a chance to win!

Location 655 W 34th St., (bet 11th and 12th Aves.)
New York, NY 10001
Info: www autoshowny com

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How to use TENSO JAPAN

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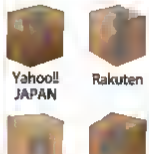

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http://tensojapan.jshoppers.com/

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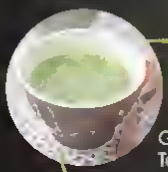
Make Authentic Matcha in 4 Easy Steps

1. **GRINDS** loose tea leaves into a fine powder.
2. **BREWS** water to your choice of hot or warm heat settings.
3. **WHISKS** the Matcha tea powder with hot water to prepare your tea.
4. **SERVES** Matcha tea into your cup.

Works with a variety of other teas and more!



Green Tea Latte

Chai Tea

Ice Cream with Green Tea Powder

Green Tea Pound Cake

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